Eccellenza café

Operating Manual

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Information in this document is subject to change without notice.

Safety Information

Your safety is very important to us. It is **imperative** that you read and understand this safety information before proceeding with the installation and operation of this coffee maker.

This equipment must be used specifically for the purpose for which it is designed. The manufacturer is not responsible for damage or injury resulting from improper use of this equipment.

- This coffee maker is designed for indoor use **ONLY** and must ***never*** be installed outdoors.
- **The installation of this equipment must comply with all municipal, state / provincial, and federal electrical and plumbing codes.**
- **Installation and servicing of this equipment must only be performed by qualified personnel.** Do not attempt to install or service this equipment if you are not qualified as it may result in personal injury. There are no user-serviceable parts inside the equipment.
- This equipment must be installed in a location with an ambient temperature between 5°C-35°C (40°F-95°F).
- The main water supply pressure must be between a **minimum of 20psi** and a **maximum of 100psi.**
- This equipment must be positioned so that the wall plug and the main power switch are both easily accessible.
- **Do not** connect the coffee maker to a voltage supply other than the voltage indicated on the serial number decal.
- **Do not** immerse this coffee maker or any part of this equipment in liquid.
- **Do not** install the equipment in an area where water spray is present.
- This coffee maker must be installed securely on a level surface. If it does not appear to be a stable location, select another installation location.
- Keep hands clear of the dispensing area at the front of the coffee maker. **Liquids being dispensed are extremely hot and can cause severe burns.**
- **Never** disconnect the coffee maker by pulling on the service cord, and never use the coffee maker if the service cord is damaged.
- If the service cord is damaged, **it must be replaced with a new service cord** that is available from your distributor or the manufacturer of this equipment.

Safety Information

- **Never** attempt to override the safety features incorporated into the equipment. They are there for your protection and **should never be bypassed under any circumstances**.
- **Always** switch the power off and disconnect the service cord when cleaning the interior of the coffee maker. Components inside the coffee maker can cause electrical shock resulting in personal injury.
- If the coffee maker is not working properly or appears to have a fault, switch off the power, disconnect the service cord and call an authorized technician immediately for service. **Only qualified personnel should perform service on this equipment.**
- Use caution when servicing the water heater or the outlet valves as they may be extremely hot and can cause severe burns.
- Use caution when working inside the coffee maker as there may be sharp edges on some components that can cause cuts.
- To prevent electrical shock, remove all jewelry (rings, watches, etc.) when servicing the coffee maker.
- **Use only original manufacturer replacement parts** in this coffee maker. Unapproved replacement parts can result in personal injury, fire and/or further damage to the equipment.
- **Do not** allow children to access this equipment. They are not aware of the potential dangers that exist.
- **Never** use ammonia based cleaners on machine surfaces as they will become discolored and/or damaged permanently. Use milder cleaning products, such as dish soap.

Unauthorized modifications made to this coffee maker can result in serious personal injury and/or damage to the equipment, and voids all warranties and certifications.

Specifications

Voltage Rating	120 Volts AC @ 60hz (120 Volt Model) 240 Volts AC @ 50hz (240 Volt Model)
Heater Wattage	1100 Watts
Weight	120 lbs (54.5 kg)
Coffee Bean Hopper Capacity (2 - outer)	4.5 liters – approximately 3.0 lbs (1.36 kg)
Coffee Bean Hopper Capacity (center)	3.2 liters – approximately 2.0 lbs (908 g)
Powder Capacity (2)	2.0 liters – approximately 2.0 lbs (908 g)
Flavor Bottles (3)	Variable capacity (depends on type of bottle used)
Cup Sizes	Variable capacity
Brewing Capacity	60 x 8.0 oz. (240ml) cups/hour
Water Tank Capacity	1.9 gallons (7.3 liters)
Temperature Control	Electronic Probe
Heating Time	40 minutes after install
Brew Temperature	194°F (90°C)
Brew Time	Approximately 30 seconds (default)
Heater Protection	Yes
Overflow Protection	Yes
Circuit Protection	Yes
Certifications/Listings	UL, CSA, CE, NSF, NAMA

Coffee Maker Dimensions

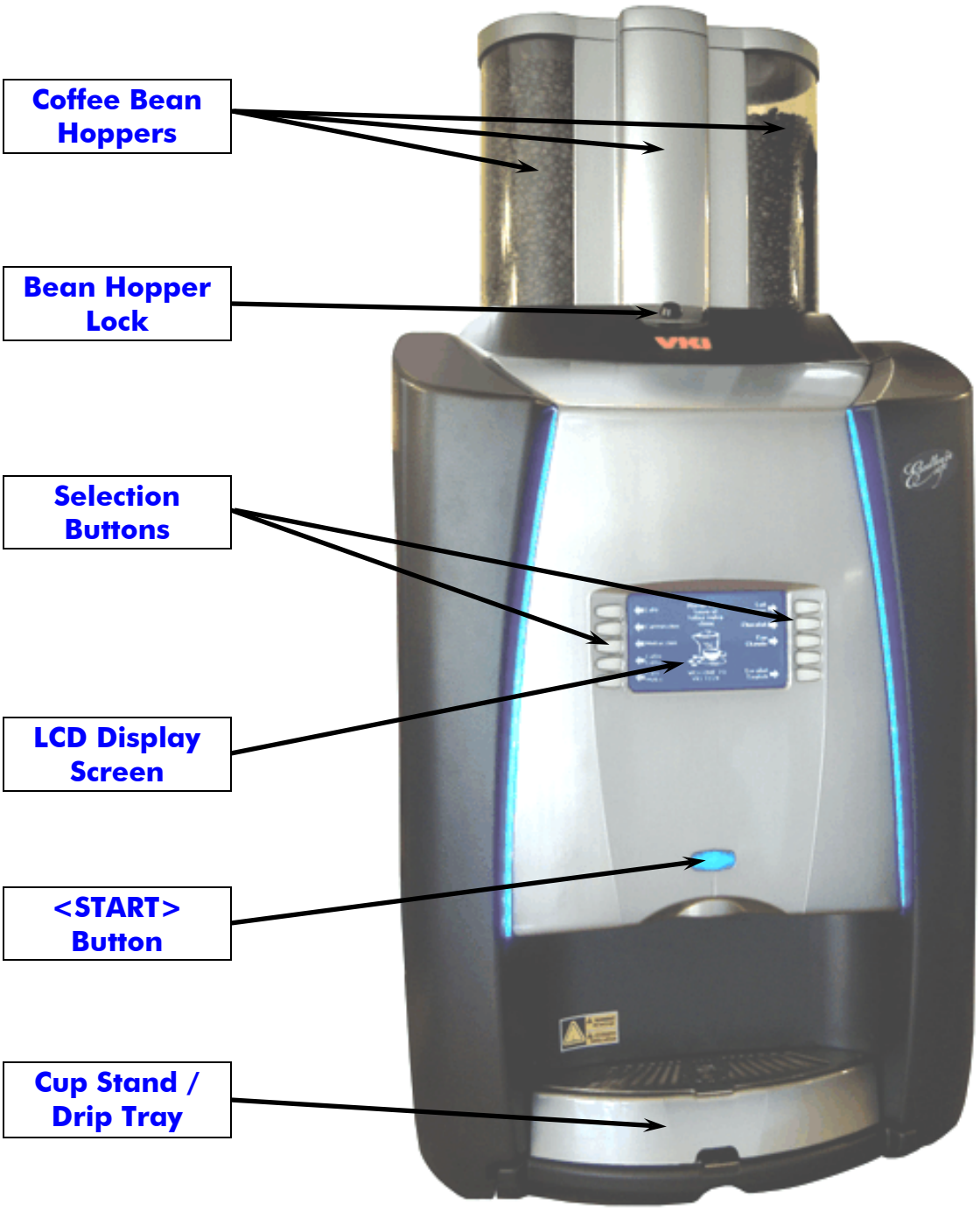
Height:	38.2” (97 cm)
Width:	20” (51 cm)
Depth:	25” (63.5 cm)

Installation Requirements

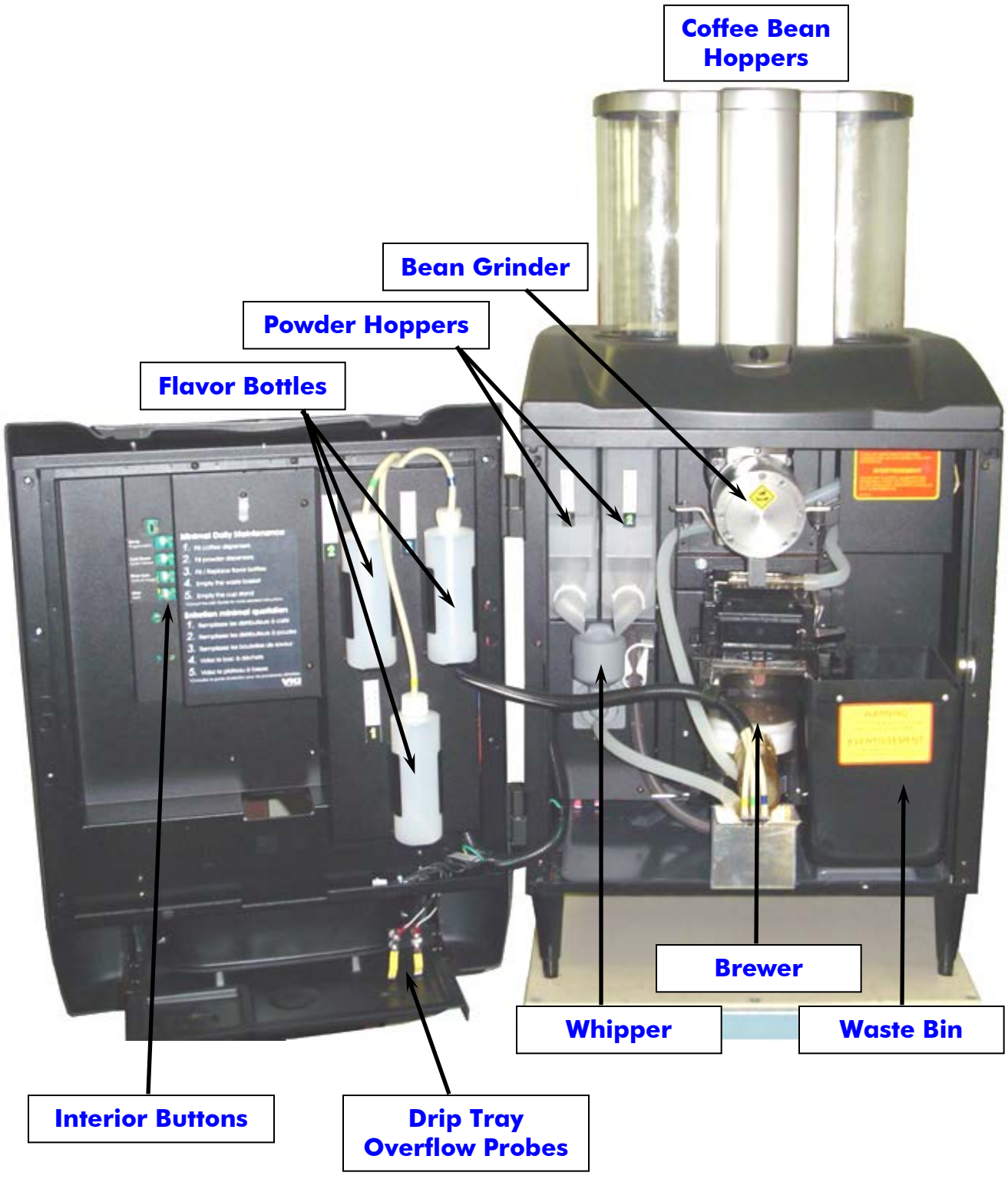
Height:	48” (122 cm)
Width:	22.5” (57 cm)
Depth:	30” (76 cm)

NOTE: Any references made in this manual to coffee blends, powder products and flavorings are for example purposes only. The actual products used in the equipment may be different than the examples used in this manual.

Equipment Overview (Exterior)

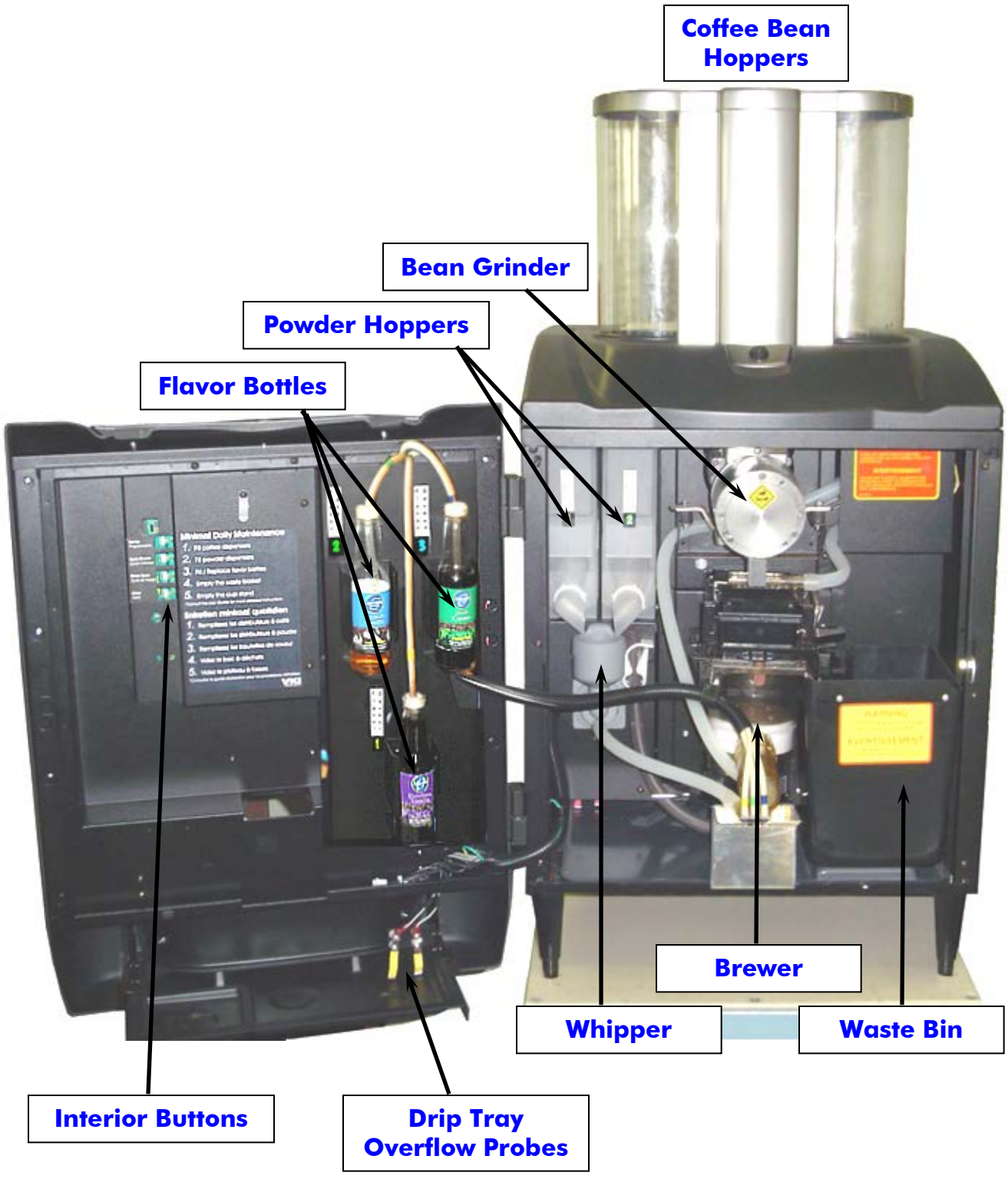


Equipment Overview - Standard Model (Interior)



NOTE: Any references made in this manual to coffee blends, powder products and flavorings are for example purposes only. The actual products used in the equipment may be different than the examples used in this manual.

Equipment Overview - Zavida Model (Interior)

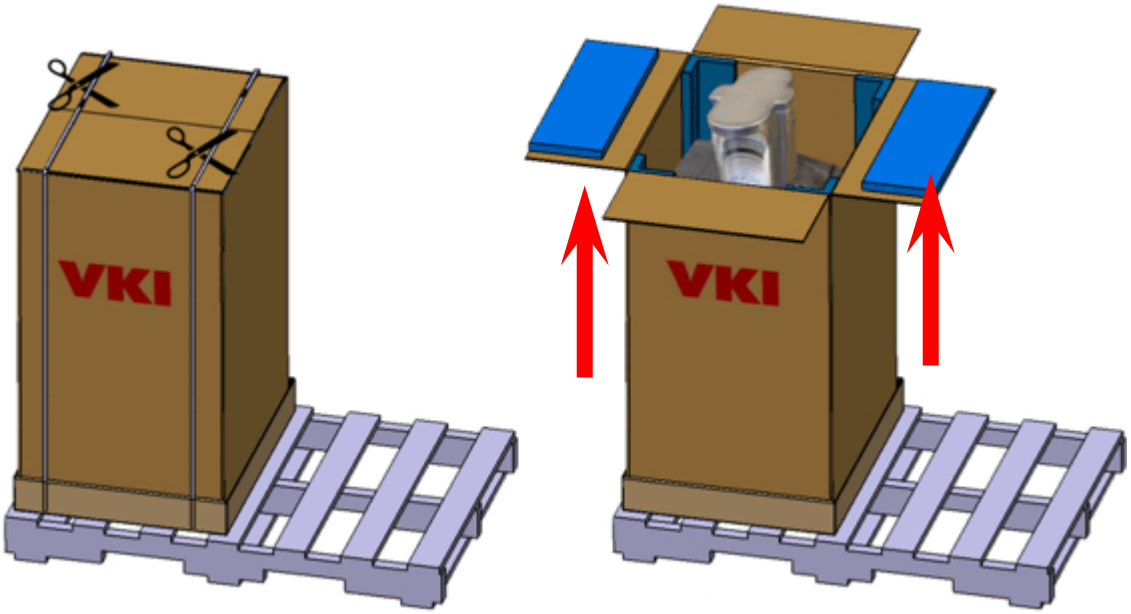


NOTE: Any references made in this manual to coffee blends, powder products and flavorings are for example purposes only. The actual products used in the equipment may be different than the examples used in this manual.

Unpacking

NOTE: Prior to signing for the delivery, **check the shipping carton for damage**. Indicate any damage on the delivery slip and have the driver sign acknowledging it. **Damages during shipping must be claimed with the carrier**, and not with VKI Technologies.

1. Cut the two straps on the outside of the box.
2. Open the flaps on the top of the box and use them to lift the box up and off of the machine.



3. **With the help of a colleague**, lift and place the coffee maker onto a workbench or cabinet. **Do not attempt to lift the machine by yourself.**

WARNING: DO NOT lift the coffee maker by placing your hand underneath the front door. It is not designed to support the weight of the machine, and serious personal injury and/or damage to the unit may occur.

4. Open the outer door - the keys are in a small envelope attached to the service cord.
5. Remove all the shipping tape from the outside and inside of the machine.
6. Remove the cardboard support from between the powder dispensers and the machine ceiling.
7. Remove the cup tray shipped inside the coffee maker and install it onto the front door.

NOTE: Keep all packaging material in case the equipment must be transported or shipped. Also, when transporting the unit for installation, leave it on the base of the packaging to reduce the risk of damage to the levelers.

Plumbing the Machine

Installation of this equipment must comply with all local, state/provincial and federal plumbing codes. It is the responsibility of the installer (and not VKI Technologies) to research and to comply with all of these codes.

NOTE: When installing the Eccellenza Café onto a cabinet or countertop, ensure that the machine is level. This is done by adjusting the levelers (legs) at the bottom of the machine.

1. Specifications and Limitations:

The total overall length of installed section of water tubing should never exceed 25 feet (7.6 meters) per unit. In the event more than 25 feet (7.6 meters) of conduit tubing is required, as measured from the water supply connection (building plumbing) to the brewing equipment or cooler unit, the customer should be required to sign a waiver document thus releasing your company from any and all responsibility in the event damage is incurred as a result of a water leak from installed water tubing and/or fittings and/or equipment.

2. Water Supply & Tubing - Material Requirements (Conforms to NSF-51 & NSF-61):

NOTE: *The main water supply pressure must be between a minimum of 20 psi and a maximum of 100 psi.*

Water supply connection (building plumbing to water tubing conduit):

- **PREFERENCE:** 2” copper shunt & compression tee fitting (multi unit location)
- **ALTERNATE:** Self-piercing valve (single unit locations only)

Water tubing (water supply to water filter – water filter to brewing equipment):

- **NSF CERTIFIED:** 3/8” I.D. Reinforced PVC Beverage grade hose tubing

3. Water Filter - Material Requirements (Conforms to NSF-42 & NSF-53):

Water filter & filter head:

- **NSF CERTIFIED:** EVERPURE 4H, or 4K-Plus, or 2K-Plus, or OCS
- An Everpure QL3 head with integrated shut-off valve must be installed

NOTE: Accessibility to shut-off valve(s) must be provided and explained to customer in the event water supply to brewing or cooler equipment must be shut off.

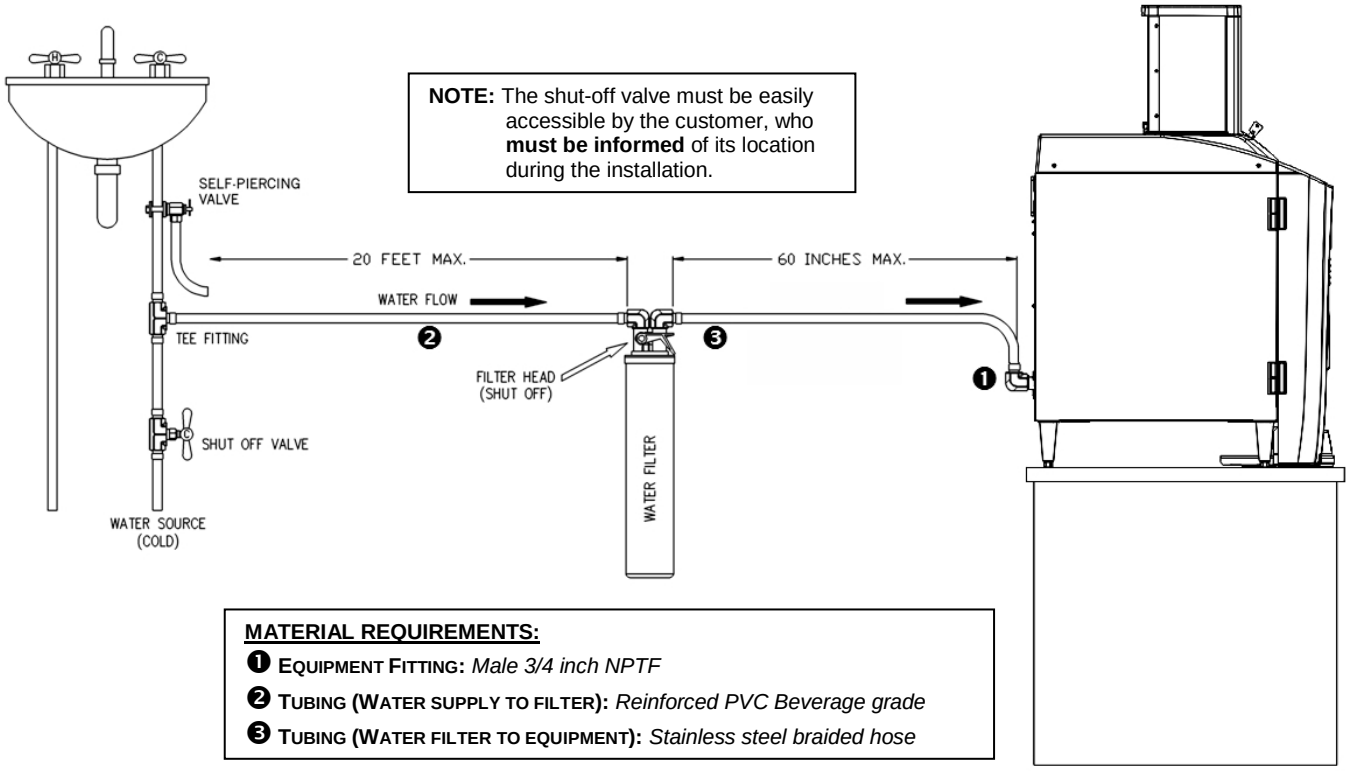
NOTE: For multi-unit locations whereby the main water conduit is supplying water to more than one unit (including water coolers), a separate in-line shut off valve must be installed onto each individual equipment unit.

4. Water Fittings & Valves - Material Requirements (Conforms to NSF-51 & NSF-61):

Fittings & valves (water supply connection - water filter head - brewing equipment):

- **NSF CONFORMING:** BARB type fittings with OERTIKER clamps
- **PREFERENCE:** Custom nickel plated brass
- **ALTERNATE:** Stainless Steel (much more costly)

Quick-connect type fittings are not approved for use with any VKI manufactured equipment.



MATERIAL REQUIREMENTS:

❶ **EQUIPMENT FITTING:** *Male 3/4 inch NPTF*

❷ **TUBING (WATER SUPPLY TO FILTER):** *Reinforced PVC Beverage grade*

❸ **TUBING (WATER FILTER TO EQUIPMENT):** *Stainless steel braided hose*

Water Filter

We recommend the use of a high quality water filter (such as Everpure™ Filters) which will eliminate most odors present in water, and reduce the amount of particles entering the water tank. The following are basic instructions for installing a cartridge type filter using a head bracket (Everpure™ type filter).

1. Assemble the retaining bracket to the filter head.
2. Insert the cartridge into the filter head and turn the cartridge clockwise.
3. Apply Teflon tape to the threaded portion of two 3/8" x 1/4" fittings and screw each into the filter head.
4. Mount the water filter at an easily accessible place for servicing, such as:
   (a) Under the sink against the back or side wall,
   (b) On the back of a utility cabinet,
   (c) On the back of the coffee maker,
   (d) Any location generally within 20 feet of the machine.

NOTE: When the filter is installed or replaced, make sure to write the installation date in the provided area on the filter cartridge. Follow the manufacturer's recommendations for filter replacement intervals.

Filling the Coffee Bean Hoppers

1. Unlock the coffee bean hopper cover.
2. Lift the cover straight up to remove it, and set it aside.

3. Remove the individual hopper lids and set them aside.

4. Fill the hoppers with fresh coffee beans.
    a) **Colombian*** beans in the left hopper (labeled **Coffee 1**).
    b) **Decaf*** beans in the center hopper (labeled **Coffee 2**).
    c) **French Roast*** beans in the right hopper (labeled **Coffee 3**).

***** *For reference purposes only. Different blends can be used in each of the hoppers.*

5. Replace the individual hopper lids.
6. Replace the coffee bean hopper cover and lock it in place.
7. Open the front door and press the "**CYCLE BREWER**" button. The brewer will cycle and stop, and the screen now displays the following:

   a) Press the "**Clear Coffee 1**" button to reset the "Refill" reminder message for Colombian*.
   b) Press the "**Clear Coffee 2**" button to reset the "Refill" reminder message for Decaf*.
   c) Press the "**Clear Coffee 3**" button to reset the "Refill" reminder message for French Roast*.

8. Press the "**CYCLE BREWER**" button once more to cycle the brewer back to the home position and exit back into standby mode.
9. Close the front door and lock it.

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***** *For reference purposes only. Different blends can be used in each of the hoppers.*

Filling the Powder Hoppers

1. Open the front door and turn both powder product hopper spouts upwards.

Powder 1 = Milk*
Powder 2 = Hot Chocolate*

**For reference purposes only.*

2. Lift the front of the milk hopper and pull to remove it.
3. Remove the hopper lid and set it aside.
4. Fill the hopper with dehydrated milk and re-install the hopper cover.
5. Slide the milk hopper into position making sure the hopper is coupled to the motor.
6. Lower the front of the hopper and lock it in place – a pin at the bottom of the hopper will enter a hole in the hopper base, locking it in place.
7. Turn the hopper spout so it is directed into the whipper bowl.
8. Repeat the same procedure for the chocolate hopper.
9. Press the "**CYCLE BREWER**" button. The brewer will cycle and stop, and the screen now displays the following:

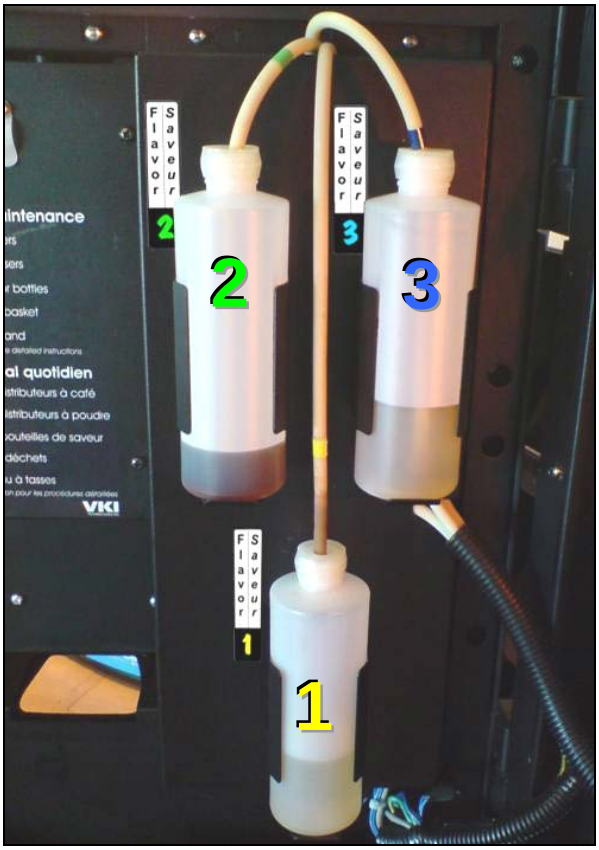
   a) Press the "**Clr Powder 1**" button to reset the "Refill" reminder message for Milk.

   b) Press the "**Clr Powder 2**" button to reset the "Refill" reminder message for Chocolate.

10. Press the "**CYCLE BREWER**" button once more to cycle the brewer back to the home position and exit back into standby mode.
11. Perform a "Powder Rinse" cycle to flush any powder that fell into the whipper bowl ***[see "Rinse Cycle" section in this manual]***.

Replacing the Flavoring Bottles - Standard Model *(if applicable)*

1. Unlock and open the front door.
2. Remove the Flavor 1 bottle (bottom bottle) from its support on the inside of the front door.
    a) **Flavor 1** = Hazelnut
    b) **Flavor 2** = French Vanilla
    c) **Flavor 3** = Irish Cream



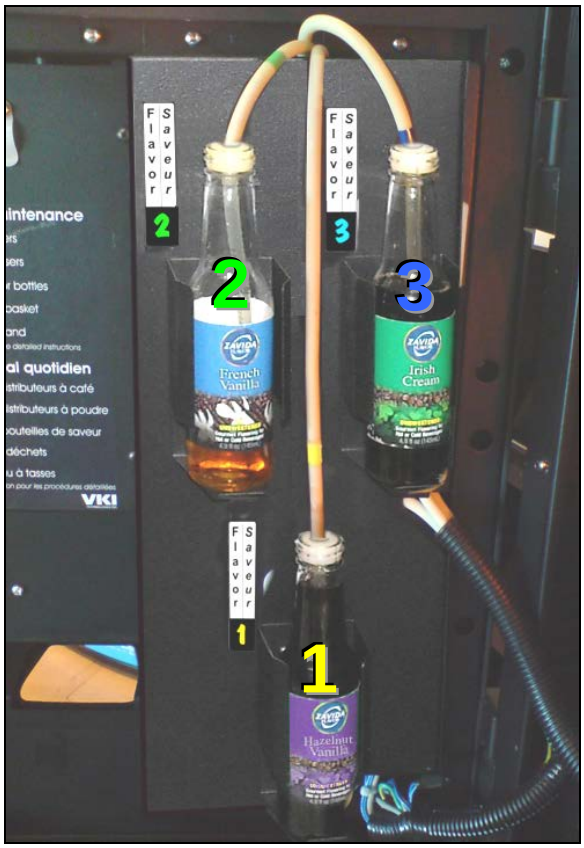
3. Pull the silicone cap from the empty bottle, making sure to leave the tube with the silicone cap. Do not pull the tube out of the silicone cap!

NOTE: Place a paper towel below the cap and tube as residual flavoring may drip onto the counter.

4. Remove the cap and foil from the new bottle. This cap is not required.
5. Install the silicone cap and tube removed from the old bottle onto the new bottle.
6. Re-install the new flavor bottle onto the support.
7. Check to make sure the tube is pushed completely to the bottom of the bottle.
8. Repeat this procedure for the other two bottles (Flavor 2 and Flavor 3). It is recommended to do one bottle at a time so as not to mix up the initial locations of the bottles.
9. Once all are done, close and lock the front door.

Replacing the Flavoring Bottles - Zavida Model *(if applicable)*

1. Unlock and open the front door.
2. Remove the tubing from the Flavor 1 bottle (bottom bottle) by holding the bottle and pulling the tubing off of the small fitting on top of the bottle.



a) **Flavor 1** = Hazelnut*
b) **Flavor 2** = French Vanilla*
c) **Flavor 3** = Irish Cream*

**For reference purposes only. Different flavors can be used (if available).*

3. Remove the cap from the new bottle and install the bottle on its respective support.

> ***NOTE: Place a paper towel below the tube as residual flavoring may drip from the tubing.***

4. Carefully push the flavor tube completely onto the small fitting on top of the flavor bottle.

5. Repeat this procedure for the other two bottles (Flavor 2 and Flavor 3). It is recommended to do one bottle at a time so as not to mix up the initial locations of the bottles and the flavor tubes.
6. Once all are done, close and lock the front door.

Priming the Flavor System

When first installing the Eccellenza Café, the flavor system must be primed. This is done by entering the Programming section and following the path indicated below.

SET PRODUCT

- *Capp Regular (or any other beverage)*
  - *Set Flavor*
    - *Flavor 1 Time*
      - *Test Quantity*

The "**Test Quantity**" button will dispense the required amount of flavor for the beverage selected. Once the flavor begins to exit the spout, you may exit this menu and repeat for the remaining flavors.

NOTE: The flavorings used in the Eccellenza Café are **NOT** sweeteners. Increasing the quantity of flavoring dispensed into the cup will not make the beverage any sweeter.

Checking the Water Temperature

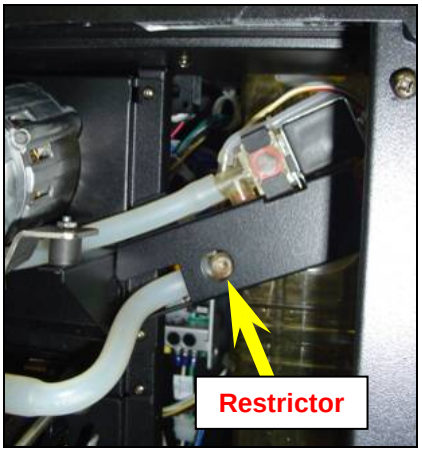
The temperature of the water in the water tank can be checked at any time while the machine is in **standby** mode. To check the water temperature, press the "**Language**" button and keep it pressed for five seconds. The temperature is then displayed in the lower center of the screen.

Initial Coffee Water Level Adjustment

When the Eccellenza Café is initially installed, you may be required to adjust the coffee water level in the cup. Instead of going into the set-up and changing multiple water settings, you can simply adjust the restrictor on the coffee valve to compensate.

1. Remove the water tank valve cover.
    a) Loosen the two screws securing the top of the valve cover.
    b) Pull the top of the cover towards you and lift it to free it at the bottom. The coffee valve will now be accessible.

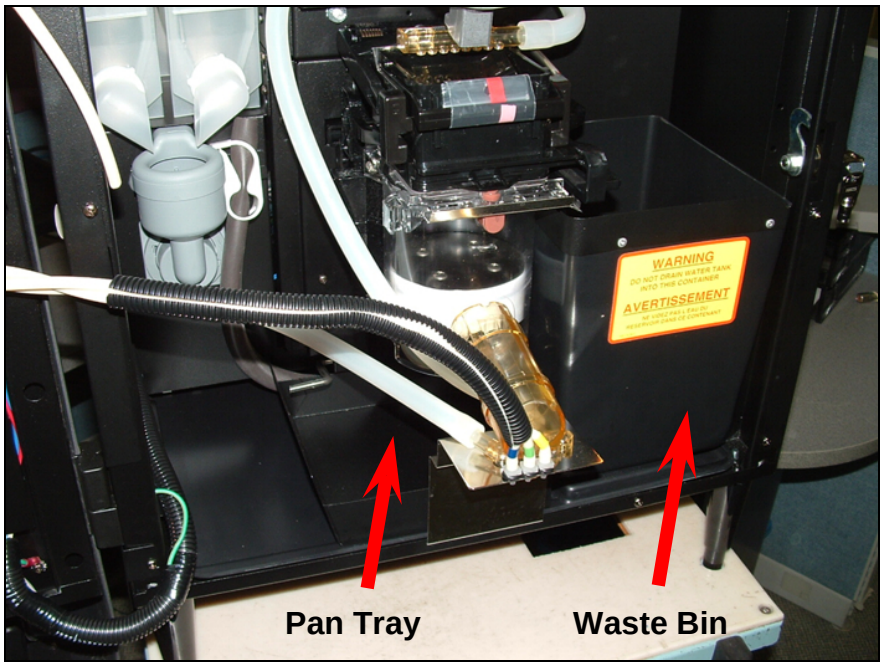
2. Adjust the restrictor on the coffee valve using an Allen key.
    a) Turn the restrictor clockwise to decrease the water flow.
    b) Turn the restrictor counter-clockwise to increase the water flow.



3. Re-install the water tank valve cover.

Emptying the Waste Bin

1. Unlock and open the front door.
2. Remove and empty the waste bin (the large one on the right hand side of the brewer) and pan tray (the small one on the left hand side).



3. Press the "**CYCLE BREWER**" button. The brewer will cycle and stop, and the screen now displays the following:

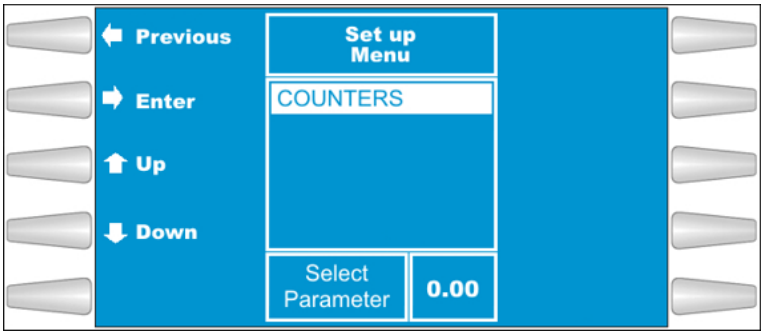
   a) Press the "**Clr Waste Bin Count**" button to reset the "Empty" reminder message for the Waste bin.

4. Press the "**CYCLE BREWER**" button once more to cycle the brewer back to the home position and exit back into standby mode.
5. Close the front door and lock it.

Viewing and Resetting the Counters

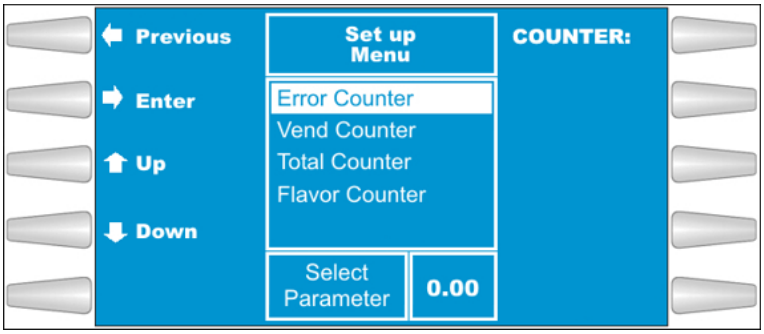
Press "**Set-Up**" button on the interior panel.

► The Set-Up menu displays on the LCD Screen.



As a safety precaution, this is the only menu that is visible when initially entering the Set-Up menu. A password is required to access the more critical settings.

As there is only one selection available without entering a password, press the "**ENTER**" button to access the counters. The following menu now appears;



The Counters Menu contains the following options:

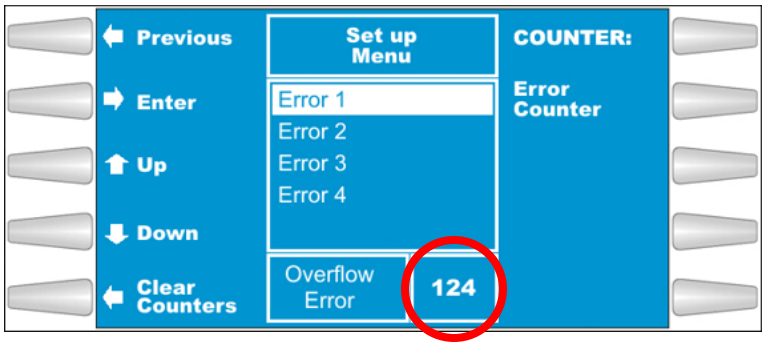
Error Counter – *Gives a history of the last ten errors detected*
Vend Counter – *Displays the number of vends made by the unit*
Total Counter – *Displays the total vend history of the unit*
Flavor Counter – *Displays the number of flavor vend made by the unit*

Error Counter

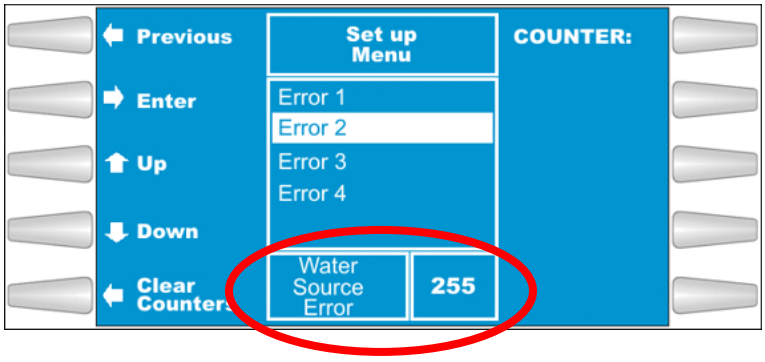
This menu tracks the last ten errors that were detected by the equipment. This is a useful feature as you can check to see if any error keeps repeating (such as a "Check Water Source" error, for example), and then it can be corrected to prevent a reoccurrence.

In some cases, the customer may report a fault that is no longer present when the technician arrives. Checking the error counters may help identify the fault that was reported.

1. After accessing the **COUNTER** menu, select "**ERROR COUNTER**" and press the "**ENTER**" button.
2. The following menu now appears on the display. In this case, "**ERROR 1**" (the most recent error) is identified as an overflow error. The number shown beside the error description (***124***, in this case) shows how many vends were made since the error occurred.



3. Press the "**UP**" or "**DOWN**" button to scroll to another error. Once the error is highlighted ("**ERROR 2**" in this case), the error description and the number of vends since the error occurred appears in the lower boxes (water source error, 255 cups ago).

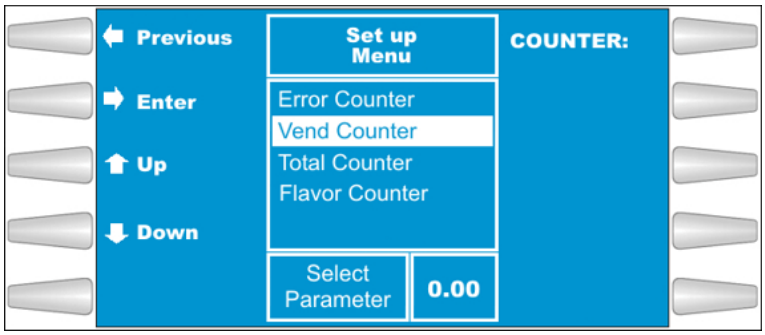


NOTE: "ERROR 1" is the most recent error, and "ERROR 10" is the oldest error. If a new error is detected, it is displayed in the "ERROR 1" position, shifting all the other errors down by one, and removing the oldest error from the list.

Vend Counter

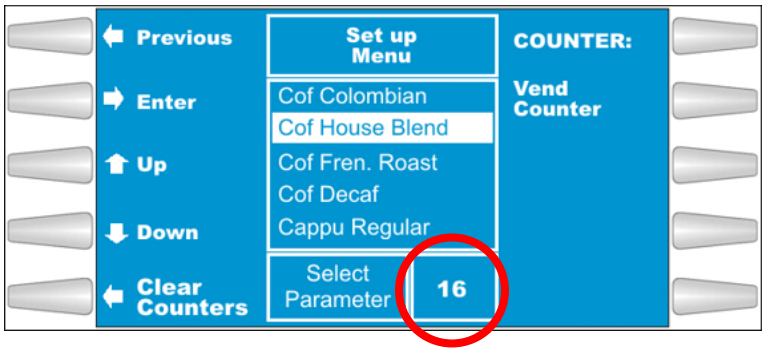
This menu tracks the number of beverages dispensed by the unit since the counters were last cleared. For example, if "House Blend" is selected, the display shows the total number of cups (all sizes, all strengths) of House Blend that were dispensed. It is also possible to get more specific information, such as the number of cups by cup size, strength, etc., by accessing further into the product's counter.

1. After accessing the counter menu, scroll to the "**VEND COUNTER**" option and press the "**Enter**" button.

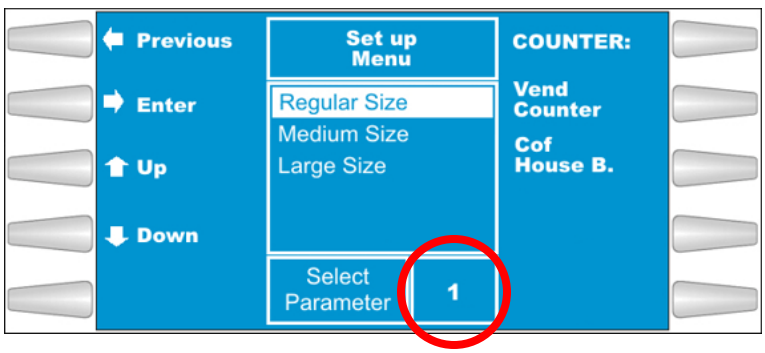


2. The menu now displays a list of all the beverages available. Scroll to the desired beverage and the total number of cups dispensed is displayed in the box at the bottom of the screen.

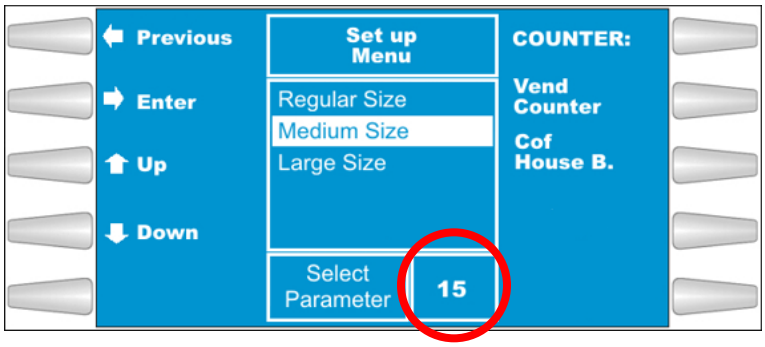
   In this case, the "**House Blend**" beverage is highlighted and the counter displays 16 cups total (which includes all cup sizes). To get more detailed counters, press the "**Enter**" button. To **clear** (reset) this counter, press the "**Clear Counters**" button.



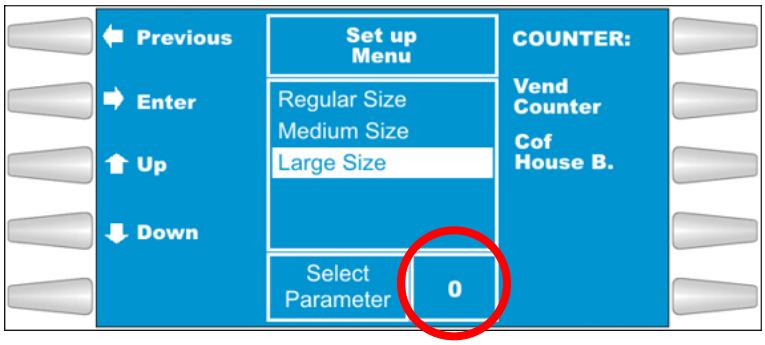
3. The cup size counter is now accessed for the "**House Blend**" beverage. You can now view the number of cups brewed by beverage cup size. In this case, of the 16 beverages dispensed, only 1 was a small size.



4. To view how many medium cups were dispensed, scroll to the "**Medium Size**" option until it is highlighted. In this case, of the 16 beverages dispensed, 15 were a medium size.



5. To view how many large cups were dispensed, scroll to the "**Large Size**" option until it is highlighted. In this case, of the 16 beverages dispensed, none were of the large cup size.



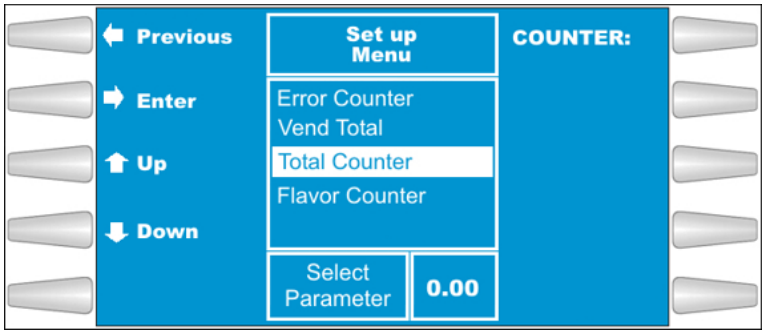
As you can see, by adding the counters of each cup size (**1**+**15**+**0**), we get the total that was indicated for the House Blend beverage counter (**16**).

NOTE: Any references made in this manual to coffee blends, powder products and flavorings are for example purposes only. The actual products used in the equipment may be different than the examples used in this manual.

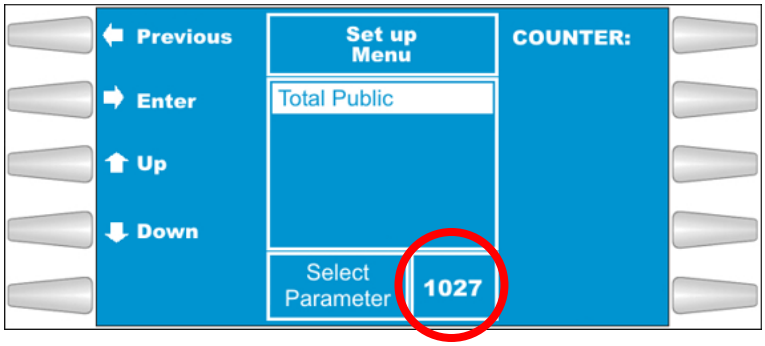
NOTE: To know your location when navigating the menu system, the menu path appears to the right of the settings box. In the case above, the path is **COUNTER/VEND COUNTER/COF HOUSE B.** Pressing the "**Previous**" button, will move you one level back in the menu system.

Total Counter

1. After accessing the counter menu, scroll to the "**TOTAL COUNTER**" option and press the "**Enter**" button.



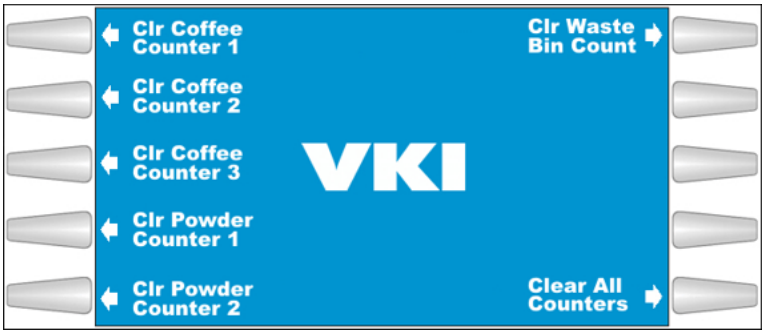
2. The menu now displays the "**Total Public**" counter. This counter displays the total number of beverages distributed by the machine since it was put into service.



NOTE: The "**Total Private**" counter (which is only visible after entering the "Set-Up" password) acts as an 'odometer' for the Eccellenza Café and cannot be cleared (reset to zero).

Clearing Message Counters

1. Open the front door and press the "**CYCLE BREWER**" button. The brewer will cycle and stop, and the screen now displays the following:



a) Press the "**Clr Hopper 1**" button to reset the **"Refill"** reminder message for Colombian.

b) Press the "**Clr Hopper 2**" button to reset the **"Refill"** reminder message for Decaf.

c) Press the "**Clr Hopper 3**" to reset the **"Refill"** reminder message for French Roast.

d) Press the "**Clr Powder 1**" to reset the **"Refill"** reminder message for Milk.

e) Press the "**Clr Powder 2**" to reset the **"Refill"** reminder message for Chocolate.

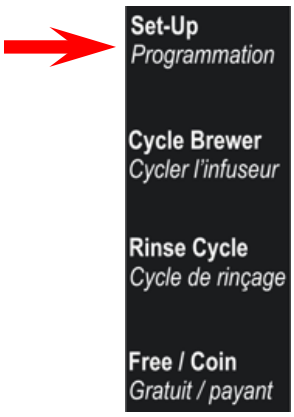
f) Press the "**Clr Waste Bin Count**" to reset the **"Empty"** reminder message for the Waste Bin.

g) To clear all of the counters at the same time, press the "**Clear All Counters**" button.

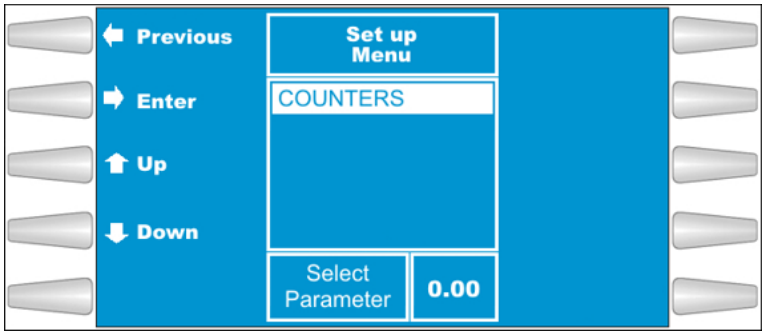
Programming

This section of the manual guides you through the process of making changes to settings, and activating features/functions of the Eccellenza Café. As the procedure is similar for adjusting all of the settings in the equipment Set-Up mode (and there are dozens of possible settings), only a few examples will be detailed step-by-step. Refer to the flowcharts provided as a reference when navigating the equipment's software.

To access the Set-Up mode, press **"SET-UP"** button on the interior panel.



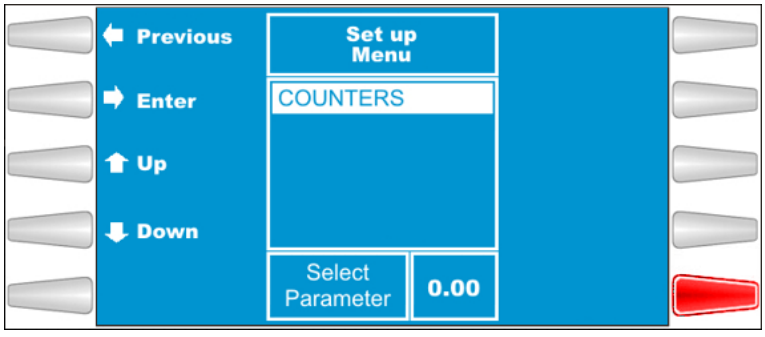
► The **SET-UP** menu displays on the LCD Screen.



*As a safety precaution, this is the only menu that is visible when initially entering the **SET-UP** menu. A password must be entered by the service technician to access the more critical settings. This password should not be given to the caretaker to eliminate the possibility of settings getting accidentally changed.*

Enter the Set-Up Menu Password

1. Press the button on the lower right side of the panel.



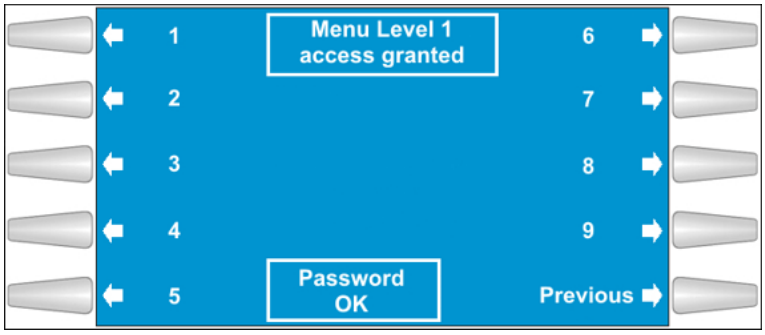
2. Enter the Access Code (password) using the selection panel buttons.

   a) The LCD will change to display numbers corresponding to the selection panel buttons.

   b) Enter the password using the corresponding selection buttons.

   c) A small box becomes visible as the password is being entered.

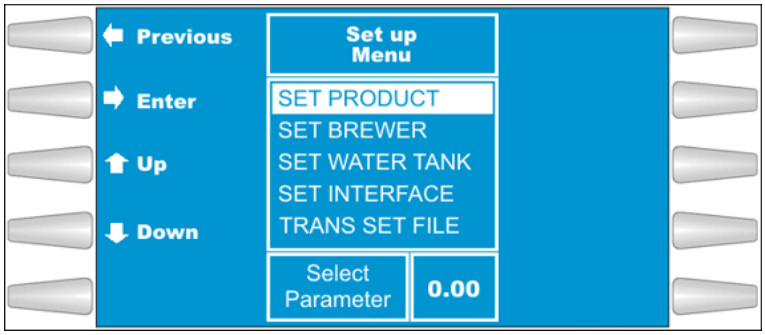
   d) Once the password is entered, press the **<START>** button on the machine. If the correct password has been entered, a confirmation message appears.



NOTE: Do not disclose this password to the customer/caretaker. This password is there to prevent unauthorized personnel from tampering with the machine settings, which can result in a needless service call.

**Contact VKI Technical Support for the password @ 1-888-854-0207*

e) The screen then automatically changes after one second and the full set up menu appears.



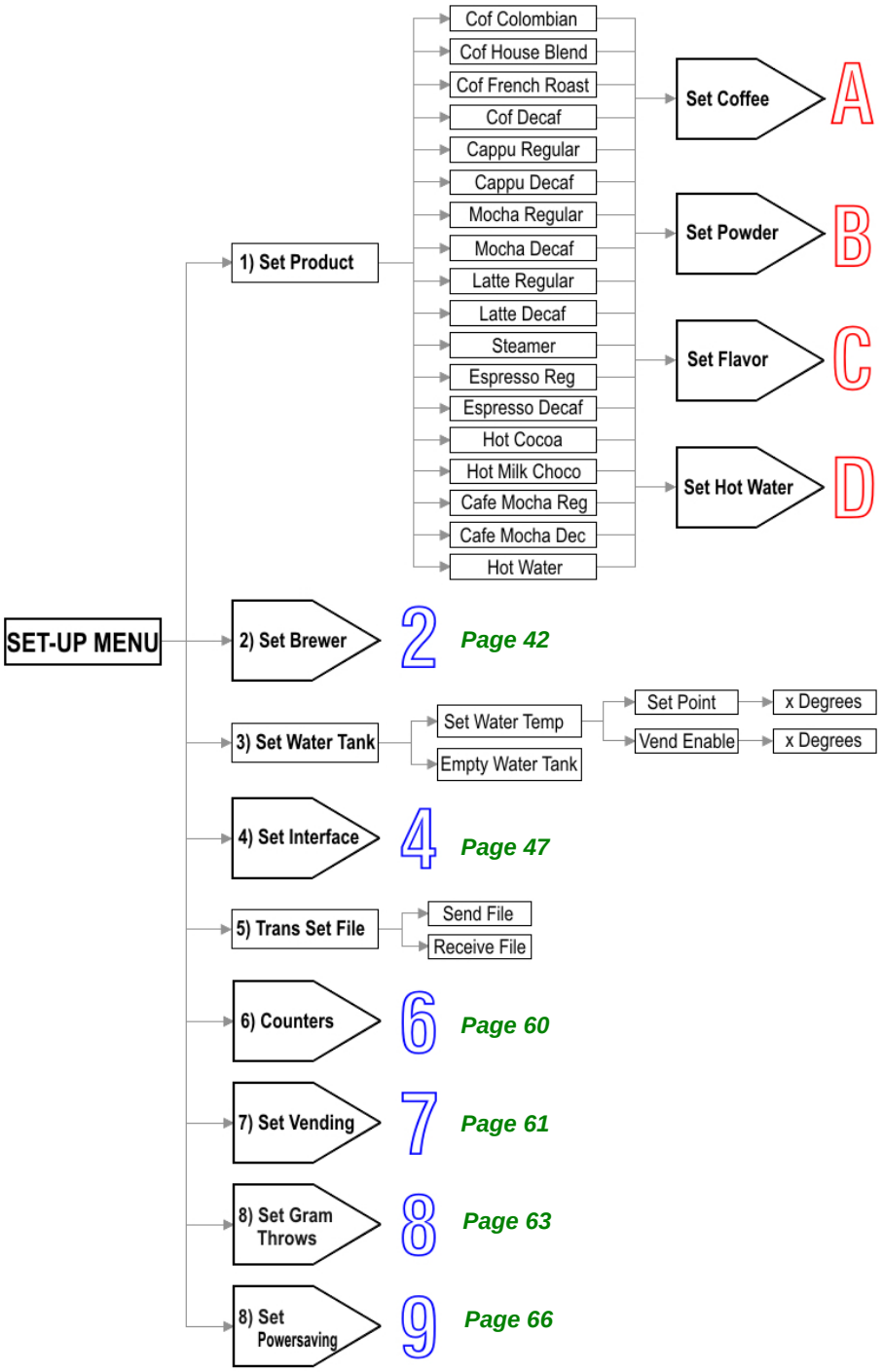
The Set-Up Main Menu contains the following options:

SET PRODUCT	*Adjust product and water timings. Also used for adjusting grinding time, if this option is available.*
SET BREWER	*Adjust pause timings and fine tuning of the brewer cycle.*
SET WATER TANK	*Set the water temperature and access the Empty water tank cycle.*
SET INTERFACE	*Enable buttons, messages and default language.*
TRANS SET FILE	*Accessed for transmitting the factory settings file from the machine to a BlackBerry/PocketPC. Please note that this can also be performed directly from your BlackBerry/PocketPC using the VKI Mobile application.*
COUNTERS	*View and reset product counters. Also displays error counters.*
SET VENDING*	*Set beverage pricing, type of money system used, and bill denominations accepted.* ***NOTE: This menu and its settings are only visible if the Eccellenza Café is set to "Coin" mode.***
SET GRAM THROWS	*Adjust the gram throw for a coffee or powder product globally.*
SET POWERSAVE	*Program the machine to switch OFF power to the heating element during the pre-set time of the day.*

Set-Up Menu Structure

The following series of flowcharts outline the menu structure when accessing the Eccellenza Café set-up. Each arrow points to the next level in the set-up. Consequently, pressing the "**Previous**" button while navigating the menu returns you to the previous level.

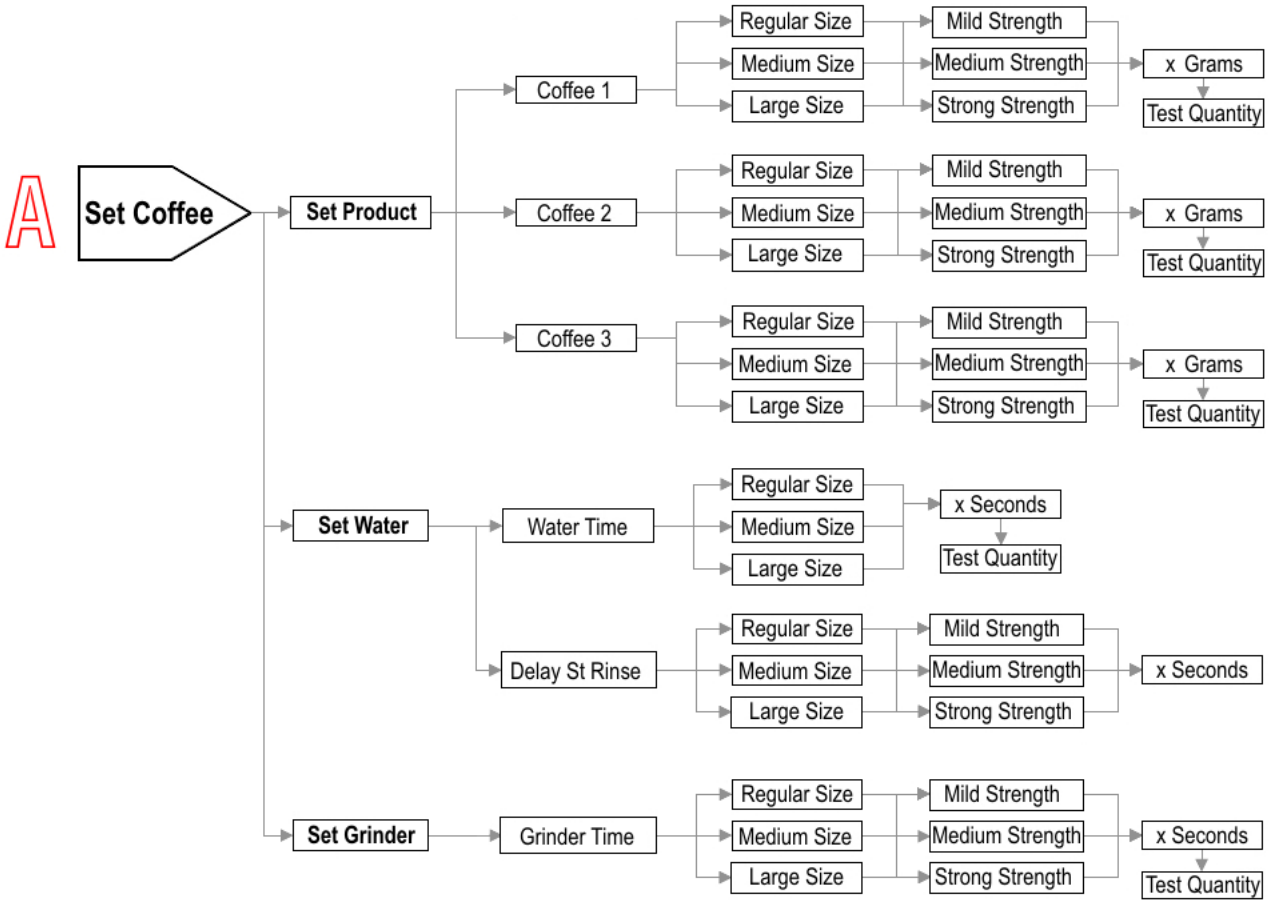
A menu that continues off the page ends with a large letter or number. The next level of the menu starts on a succeeding page, beginning with that same letter or number. For example, the "**Set Coffee**" menu below ends with a large letter "**A**". To continue through this menu, go to the next page and locate the next level(s), also identified by the large letter "**A**", at the beginning.



Set Coffee Menu

Settings Accessed in this Menu

Set Coffee Product
Set Coffee Water
Set Grinder Time

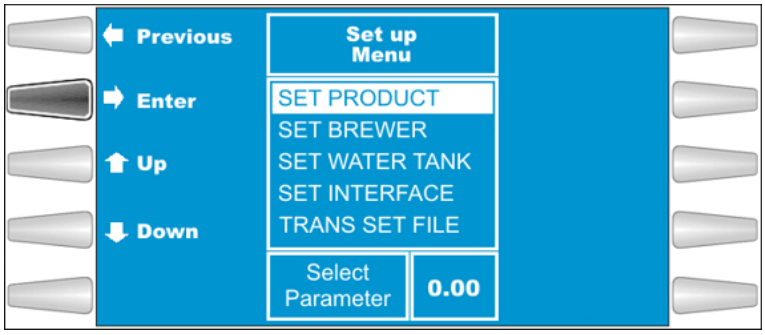


*While in Set-Up, use the **"Up"** or **"Down"** arrows to scroll through the available options, press **"Enter"** to select and advance one level, or press **"Previous"** to go back one level.*

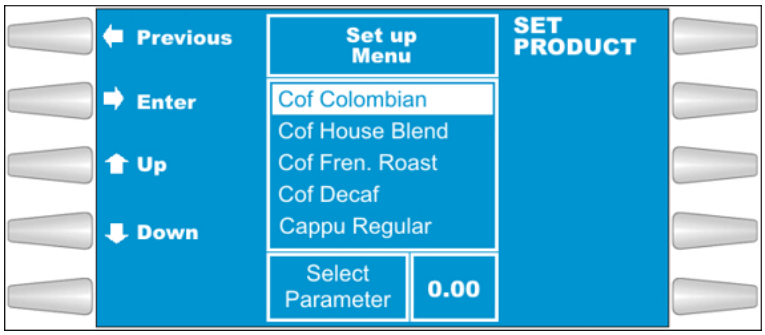
NOTE: To get the recommended gram throws for the coffee blend or powder type being used in the Eccellenza Café, you'll need to contact your supplier. These settings are required for the machine to dispense the best tasting beverage possible.

Beverage Product and Water Settings

1. To access the **SET PRODUCT** menu, press the **ENTER** button. Please note that product timing and water timing can be adjusted while in this menu.



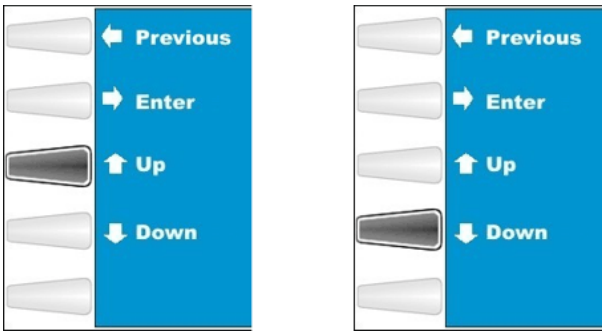
2. The display will change to show a list of products.



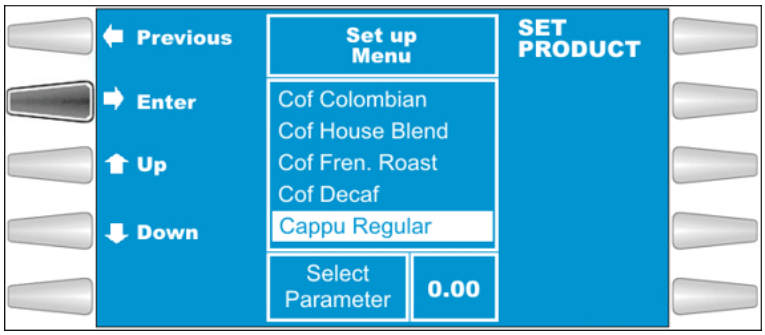
The factory default **SET PRODUCT** Menu contains the following options:

Cof Colombian - *coffee*
Cof House Blend - *coffee*
Cof Fren. Roast - *coffee*
Cof Decaf - *coffee*
Cappu Regular – *coffee & milk*
Cappu Decaf – *coffee & milk*
Mocha Regular – *coffee, chocolate & milk*
Mocha Decaf – *coffee, chocolate & milk*
Latte Regular – *coffee & milk*
Latte Decaf – *coffee & milk*
Steamer – *straight milk*
Espresso Reg - *coffee*
Espresso Decaf - *coffee*
Hot Cocoa – *chocolate*
Hot Milk Choco – *chocolate & milk*
Café Mocha Reg – *coffee & chocolate*
Café Mocha Dec – *decaf coffee & chocolate*
Hot Water – *hot water for tea, etc.*

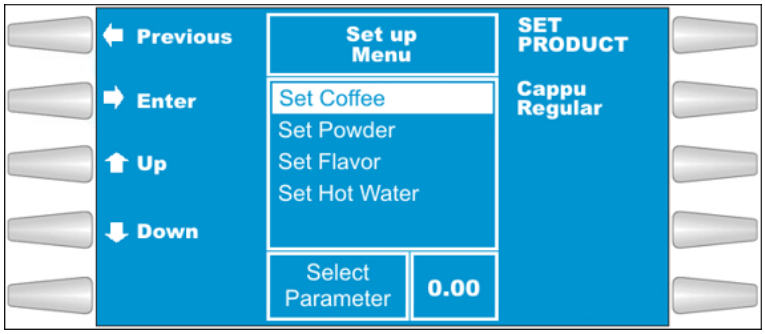
3. Scroll to the selection that requires adjusting by pressing the **UP** or **DOWN** buttons at the left of the LCD screen.



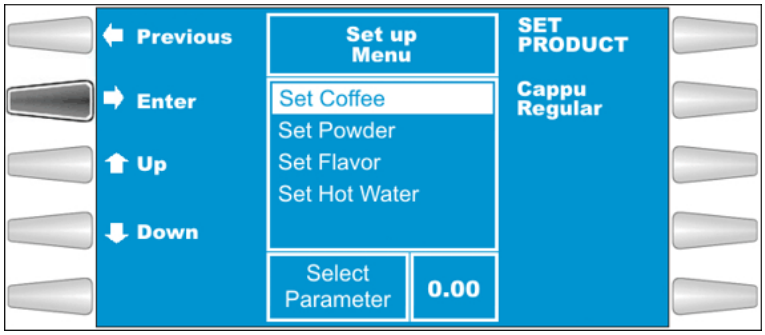
4. When the selection you require is highlighted on the screen, press the **ENTER** button to access the settings for that selection.



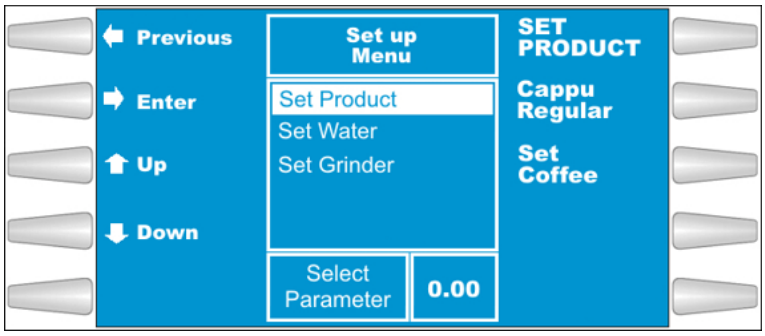
5. In this case, the options available are the following:



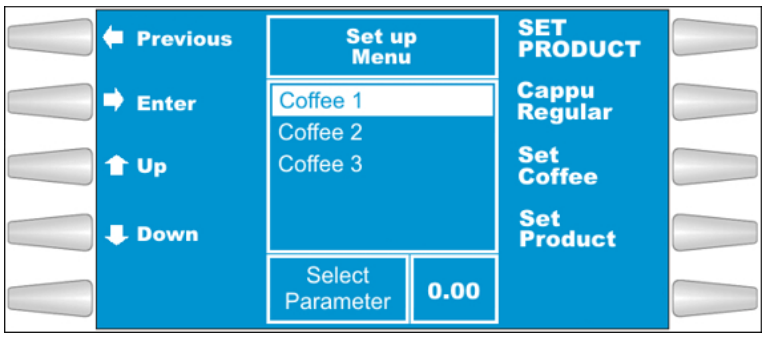
6. For this example, the **coffee** will be adjusted (should another option be required, scroll to that option using the **UP** or **DOWN** buttons and follow this same procedure). Press the enter button to access the **SET COFFEE** option.



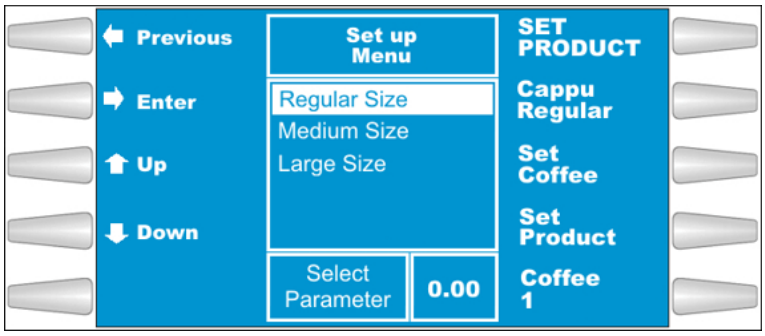
7. The screen will now display the following. Select whether to set the product or water timing – in this case, the product timing will be adjusted.



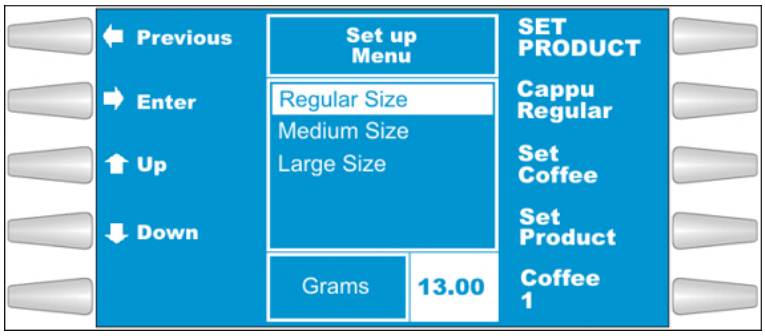
8. To set the product timing, press the **ENTER** button. The screen will display the following:



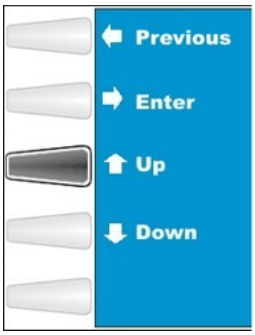
9. To set the product time for **Coffee 1**, scroll using the **UP** or **DOWN** buttons until Coffee 1 is highlighted, and press **Enter**. The screen will display the following:



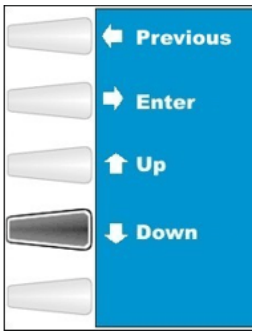
10. To set the timing for the small cup size, press the **Enter** button (should another option be required, scroll to that option using the **UP** or **DOWN** buttons). The screen will display the following:



11. Increase or decrease the product timing by using the **UP** or **DOWN** buttons.



Increase Setting



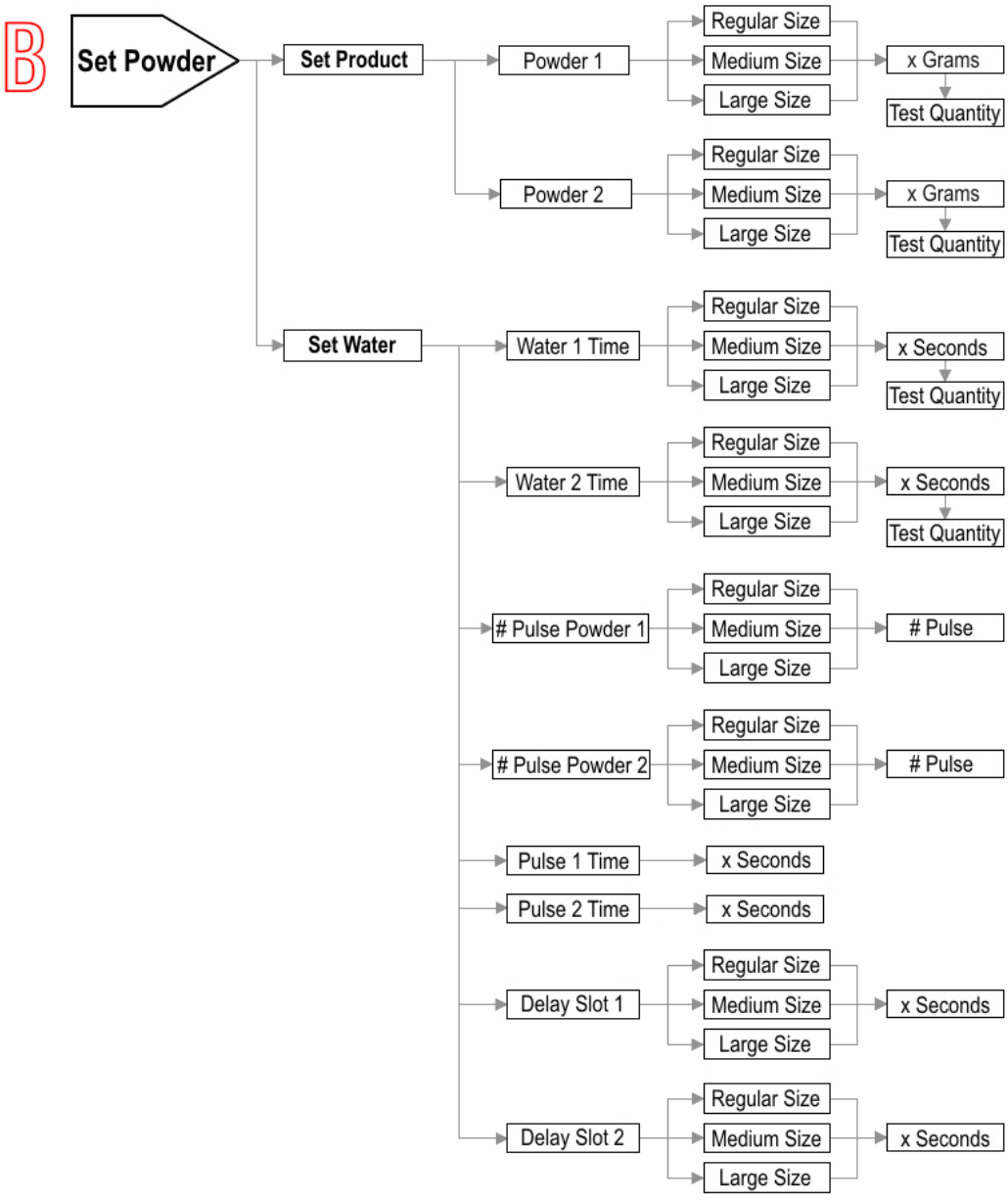
Decrease Setting

Note that the all product settings increase or decrease by 1 gram increments.

Set Powder Menu

Settings Accessed in this Menu

Set Powder Product
Set Powder Water
Set Powder Pulses



*While in Set-Up, use the **"Up"** or **"Down"** arrows to scroll through the available options, press **"Enter"** to select and advance one level, or press **"Previous"** to go back one level.*

Note that the all product settings increase or decrease by 1 gram increments.

NOTE: To get the recommended gram throws for the coffee blend or powder type being used in the Eccellenza Café, you'll need to contact your supplier. These settings are required for the machine to dispense the best tasting beverage possible.

Secondary Settings

Throughout the programming section of this manual, you may notice certain secondary functions or settings in the equipment Set-Up that are not described in detail in this manual. A table with a quick description of these functions and settings is included to provide you with an idea as to what they control.

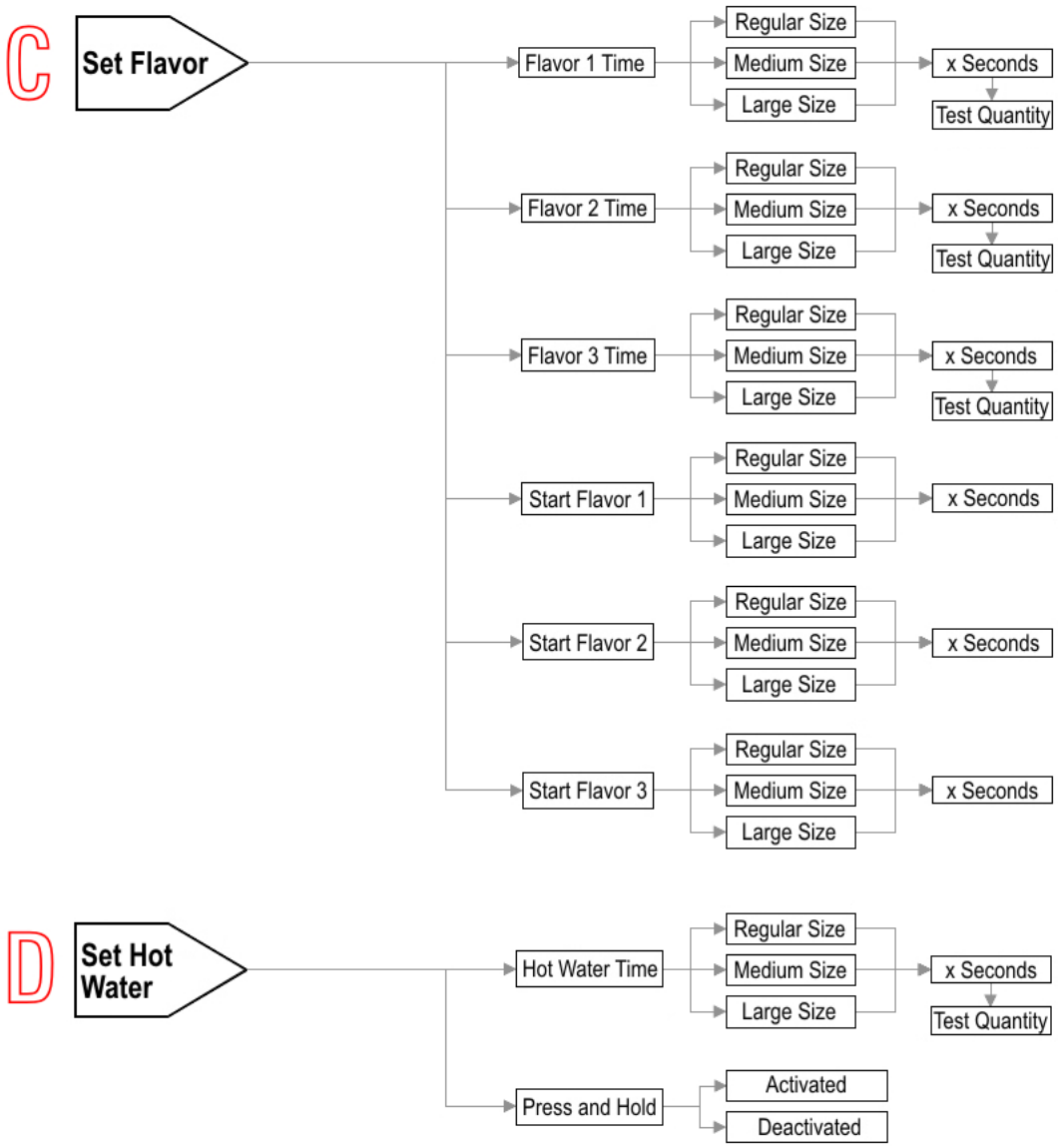
Description of Certain Functions or Settings	
# Pulse Powder *x*	Sets the number of pulses (activations) that the powder outlet valve has during a cycle.
Pulse *x* Time	Sets the duration of each pulse for the powder outlet valve.
Delay Slot *x*	On mixed beverages, this sets a delay for powder dispensing portion of the cycle in relation to the brewer (or coffee dispensing portion of the cycle).

NOTE: It is recommended that you **do not alter these settings** if you don't fully understand their function. The factory settings provided by VKI have been thoroughly tested to provide the best results for products used in this equipment.

Set Flavor and Set Hot Water Menus

Settings Accessed in this Menu

Set Flavor Times
Set Hot Water Times
Set Press & Hold Hot Water



*While in Set-Up, use the **"Up"** or **"Down"** arrows to scroll through the available options, press **"Enter"** to select and advance one level, or press **"Previous"** to go back one level.*

Secondary Settings

Throughout the programming section of this manual, you may notice certain secondary functions or settings in the equipment Set-Up that are not described in detail in this manual. A table with a quick description of these functions and settings is included to provide you with an idea as to what they control.

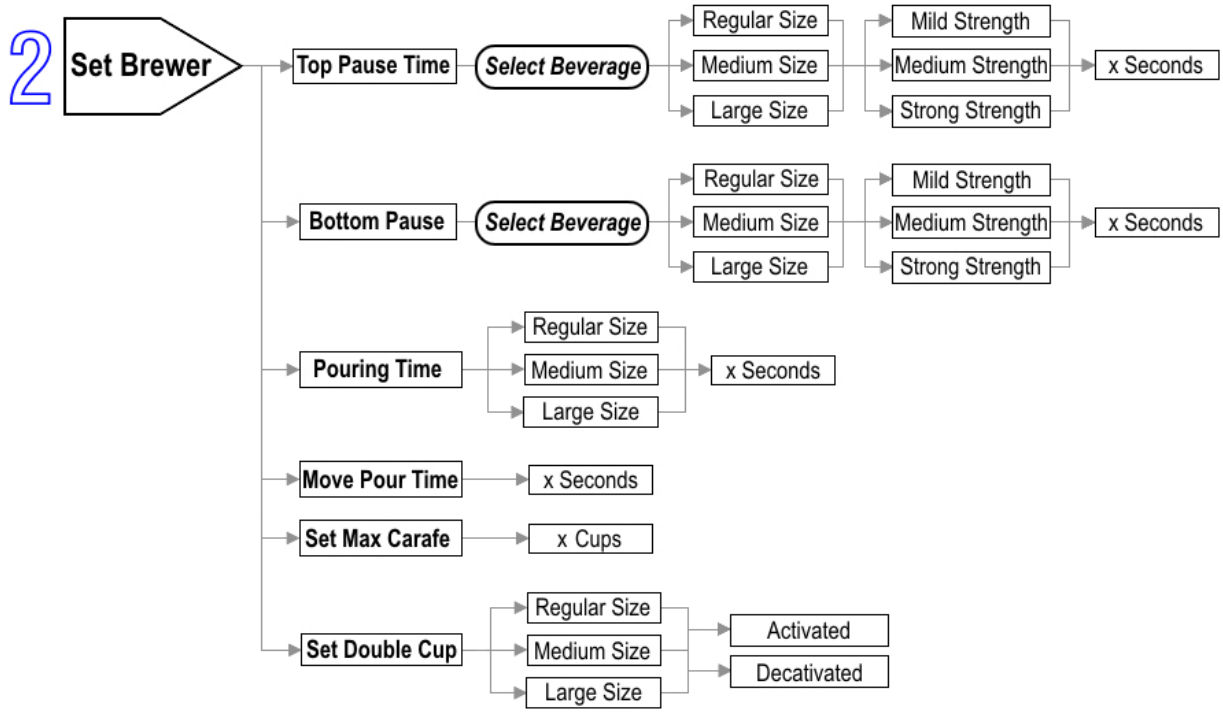
Description of Certain Functions or Settings	
Start Flavor *x*	This function sets a delay for the flavor pump to dispense a shot of flavoring. By adjusting this delay, you can have the flavoring dispense anywhere throughout the cycle (at the beginning, middle or end of the cycle).

NOTE: It is recommended that you **do not alter these settings** if you don't fully understand their function. The factory settings provided by VKI have been thoroughly tested to provide the best results for products used in this equipment.

Set Brewer Menu

Settings Accessed in this Menu

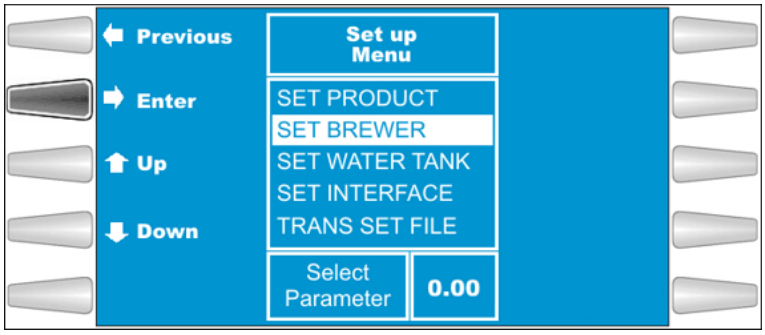
Set Top Pause
Set Bottom Pause
Set Pouring Time
Set Max Carafe
Set Double Cup



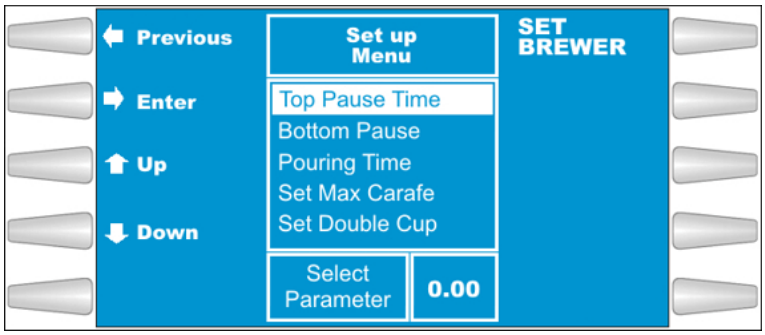
*While in Set-Up, use the **"Up"** or **"Down"** arrows to scroll through the available options, press **"Enter"** to select and advance one level, or press **"Previous"** to go back one level.*

Brewer Settings

1. While in the Set-Up mode, scroll to the **SET BREWER** option and press **ENTER** to access this menu.



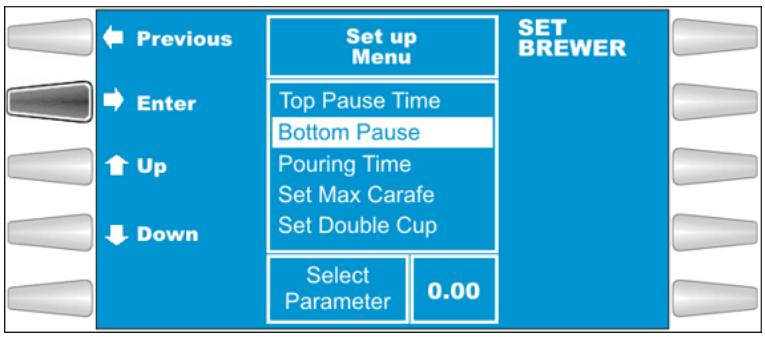
2. The screen will display the following:



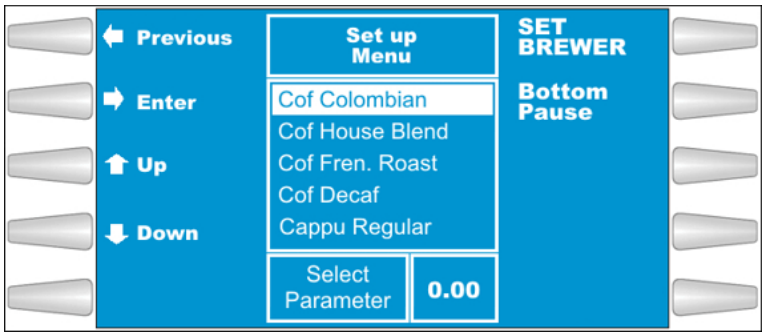
The **SET BREWER** menu contains the following options:

Top Pause Time – *adjust Top Pause timing*
Bottom Pause – *adjust Bottom Pause timing*
Pouring Time – *adjust Pouring Pause timing*
Set Max Carafe – *set the maximum number of cups per carafe*
Set Double Cup – *enables the double cup feature*

3. As an example, to adjust the Bottom Pause timing, scroll to the **BOTTOM PAUSE** option using the **UP** or **DOWN** buttons. Once highlighted, press the enter button to access the menu.



4. The display will change to show a list of products.

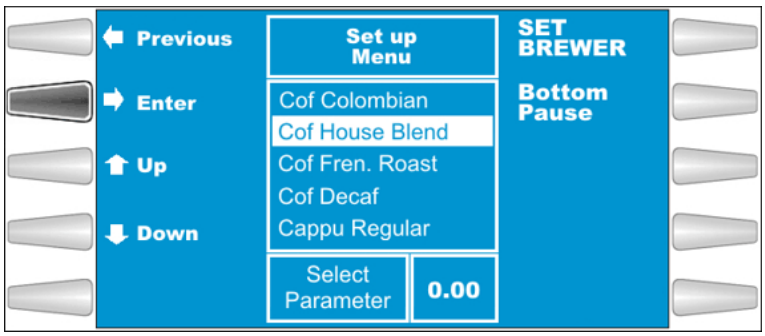


The factory default **SET PRODUCT** Menu contains the following options:

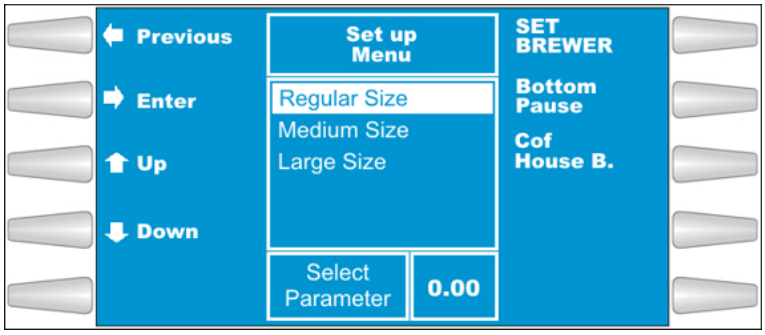
Cof Colombian - *coffee*
Cof House Blend - *coffee*
Cof Fren. Roast - *coffee*
Cof Decaf - *coffee*
Cappu Regular – *coffee & milk*
Cappu Decaf – *coffee & milk*
Mocha Regular – *coffee, chocolate & milk*
Mocha Decaf – *coffee, chocolate & milk*
Latte Regular – *coffee & milk*
Latte Decaf – *coffee & milk*
Steamer – *straight milk*
Hot Cocoa – *chocolate*
Hot Milk Choco – *chocolate & milk*
Café Mocha Reg – *coffee & chocolate*
Café Mocha Dec – *decaf coffee & chocolate*
Hot Water – *hot water for tea, etc.*

5. Scroll to the selection that requires adjusting by pressing the **UP** or **DOWN** button at the left of the LCD screen.

6. When the selection required is highlighted on the screen, press the enter button to access the settings for that selection. In this example, **HOUSE BLEND** is used.



7. The screen changes to display the cup size options. Select the applicable option and press **ENTER** to access.



8. At this point, select the **strength** required and press enter.

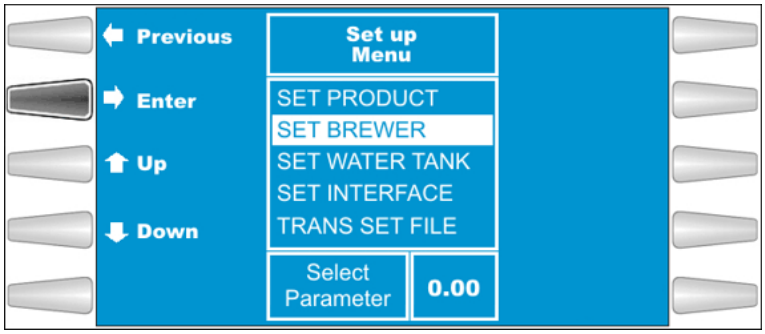
9. The **pause timing** is now displayed. Increase or decrease the pause timing by using the **UP** or **DOWN** buttons.

NOTE: Any references made in this manual to coffee blends, powder products and flavorings are for example purposes only. The actual products used in the equipment may be different than the examples used in this manual.

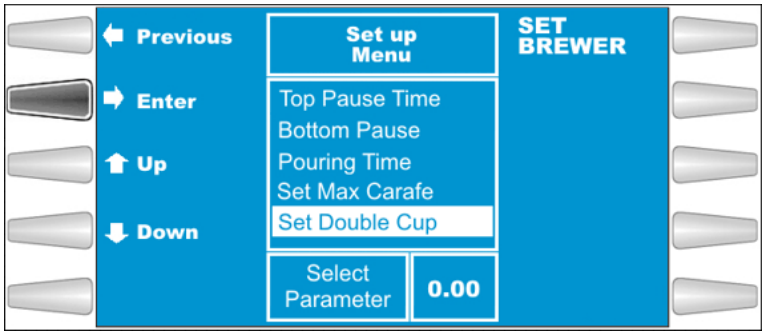
Double Cup Setting

Any one of the three cup sizes can be programmed to dispense a double-cup (two consecutive cups) using this feature. For example, to brew a 24-oz. beverage, you can set the 12-oz. large cup to brew a double-cup.

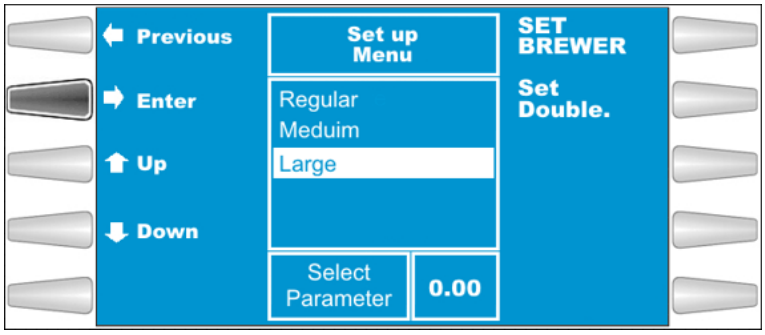
1. While in the Set-Up mode, go to the **SET BREWER** menu and press the **ENTER** button to access this menu.



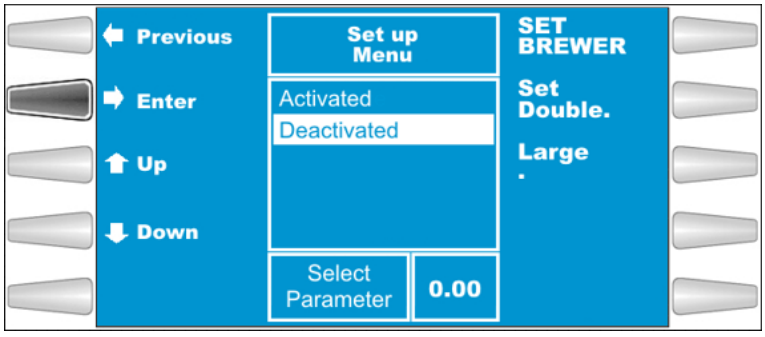
2. Scroll to the Set Double Cup menu, and press the **ENTER** button.



3. Select the cup size to be double-cupped and press the **ENTER** button.



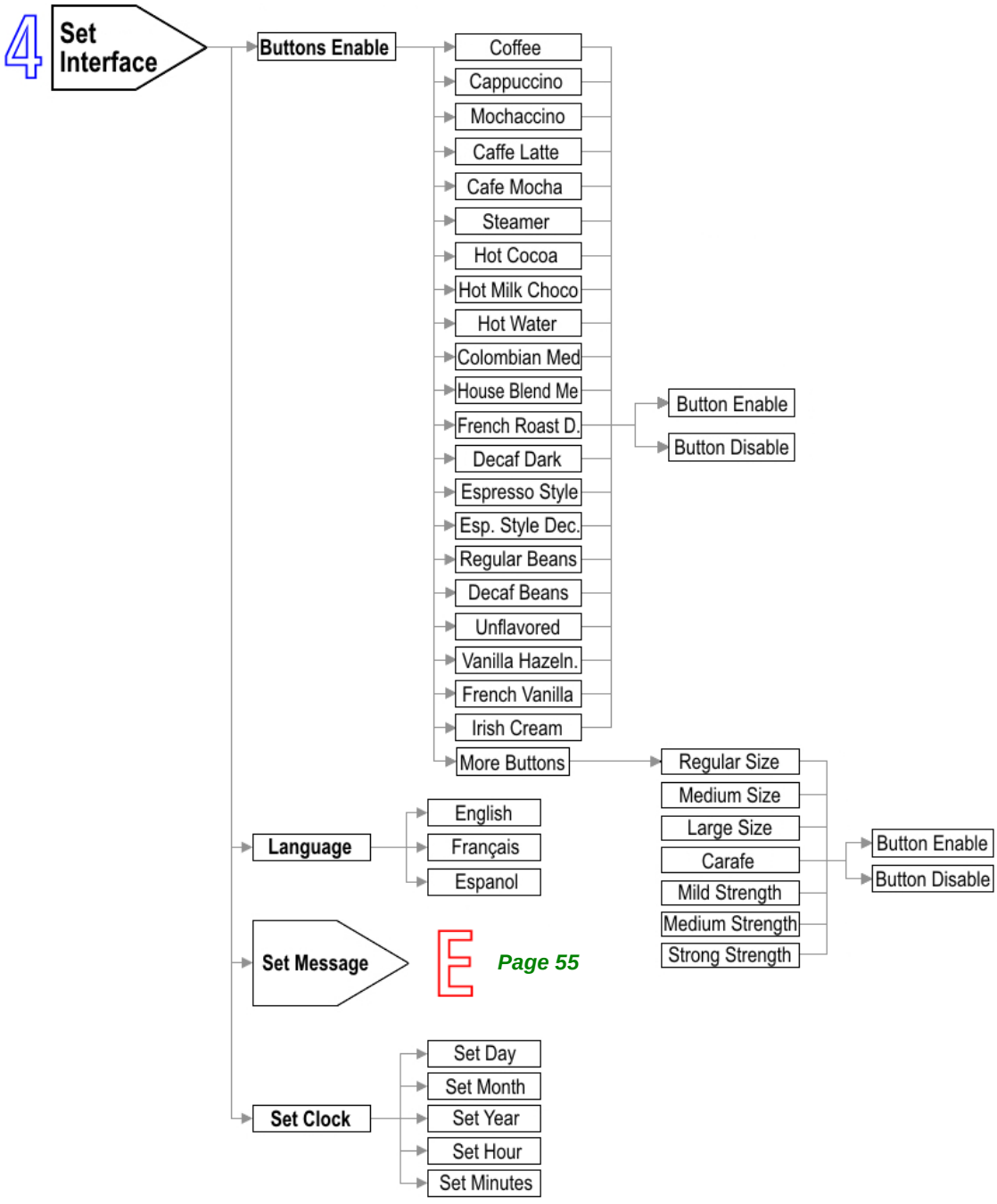
4. Activate or deactivate the Double Cup feature for this cup size by selecting the appropriate option.



Set Interface Menu

Settings Accessed in this Menu

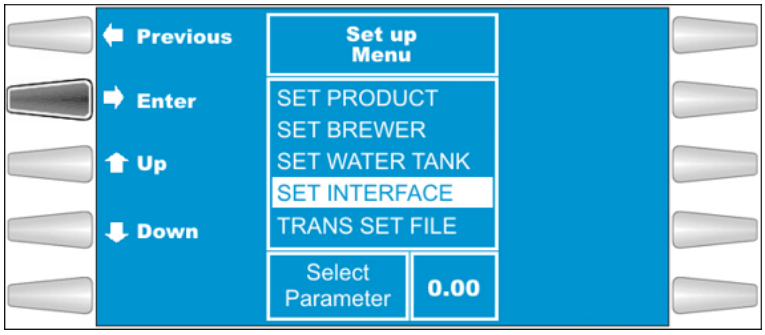
Enable/Disable Buttons
Language Setting
Move Cup Size Button Position
Set Default Cup Size & Strength
Set Clock



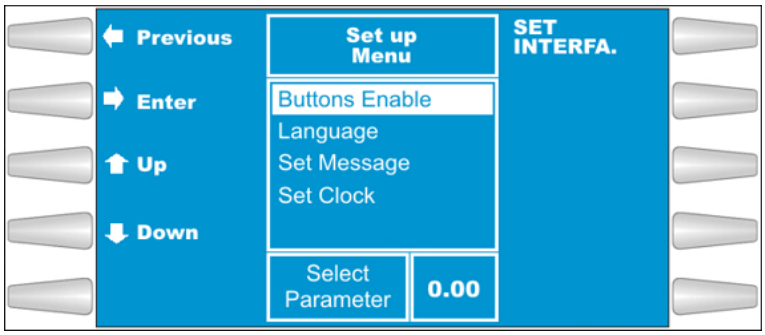
*While in Set-Up, use the **"Up"** or **"Down"** arrows to scroll through the available options, press **"Enter"** to select and advance one level, or press **"Previous"** to go back one level.*

Interface Settings

1. While in the Set-Up mode, scroll to the **SET INTERFACE** option and press **ENTER** to access this menu.



2. The screen will display the following:

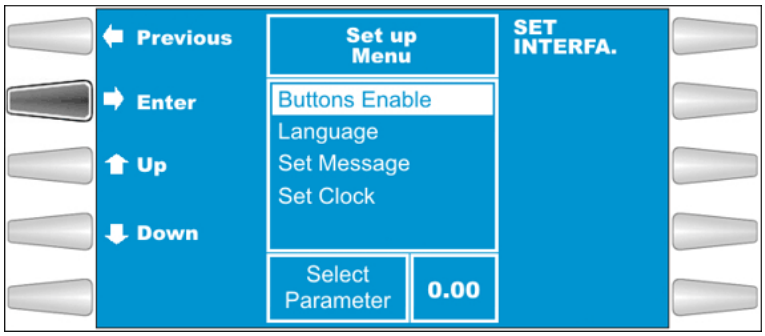


This menu contains the following options:

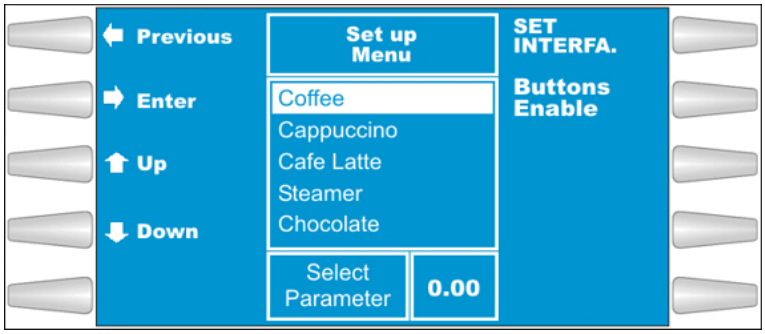
Buttons Enable – *enable/disable buttons and features*
Language – *set the default language*
Set Message – *disable messages, or set them to passive/active*
Set Clock – *set the time on the machine's internal clock*

Enable / Disable Buttons

1. In this example, the **FRENCH ROAST** button (beverage) will be disabled. Scroll the option required using the **UP** or **DOWN** button, and press **ENTER** to access it.



2. The following screen will be displayed.

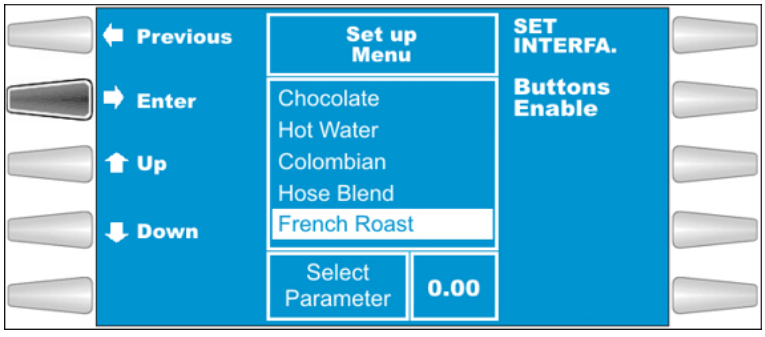


This menu contains the following options (factory default):

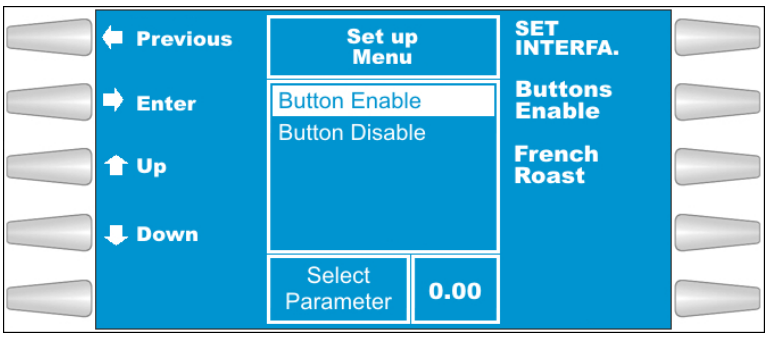
Coffee	**French Roast**
Cappuccino	**Decaf Coffee**
Mochaccino	**Espresso Style**
Caffe Latte	**Esp. Style Decaf**
Café Mocha	**Regular Beans**
Steamer	**Decaf Beans**
Hot Cocoa	**Unflavored**
Hot Milk Choco	**Hazelnut**
Hot Water	**French Vanilla**
Colombian	**Irish Cream**
House Blend	**More Buttons***

***More Buttons** – enter this option to enable/disable the Cup Sizes and Strengths*

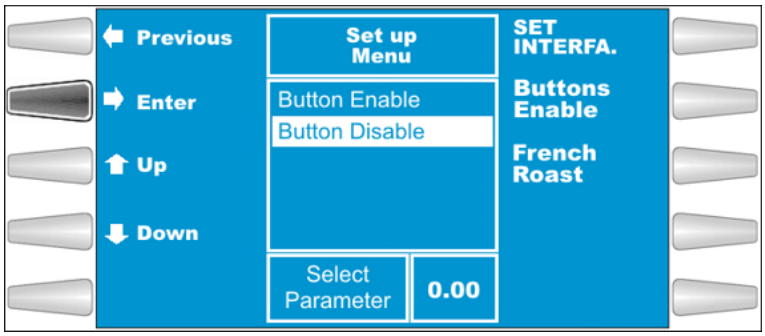
3. Scroll to the selection that requires adjusting by pressing the **DOWN** button at the left of the LCD screen. Once the selection is highlighted, press the "**ENTER**" button to access it.



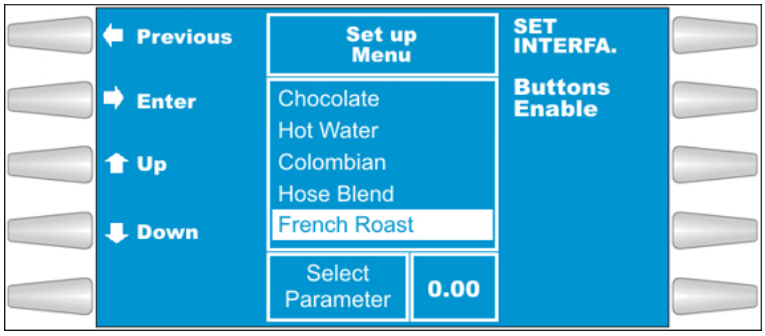
4. The screen will display the following:



5. Using the **DOWN** button, scroll until **BUTTON DISABLE** is highlighted, press the "**ENTER**" button to lock in the setting.



6. The screen will automatically change to the list of beverages, in case another beverage needs to be disabled.

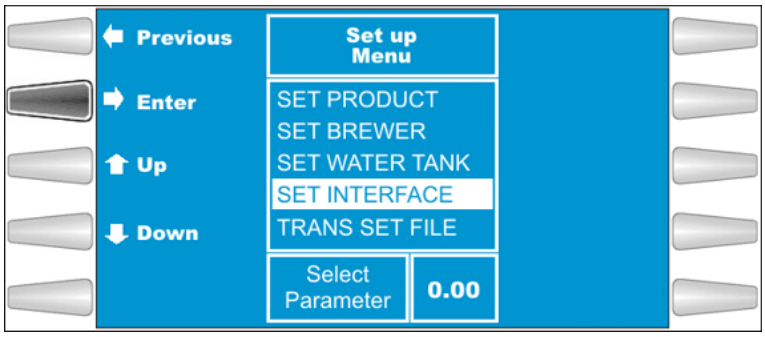


NOTE: Any references made in this manual to coffee blends, powder products and flavorings are for example purposes only. The actual products used in the equipment may be different than the examples used in this manual.

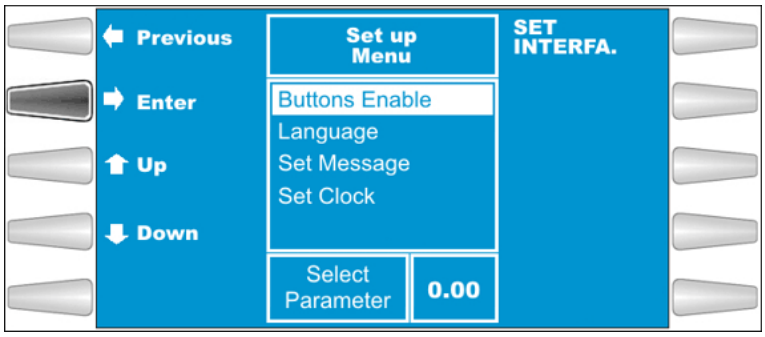
Moving Cup Size Button Position

With the factory default settings, the Small Cup is in position 1, Medium Cup is in position 2 and Large Cup is in position 3 (these positions are the order in which the cups appear on the screen when selecting a beverage). This feature allows you to change the position of each of the cup sizes.

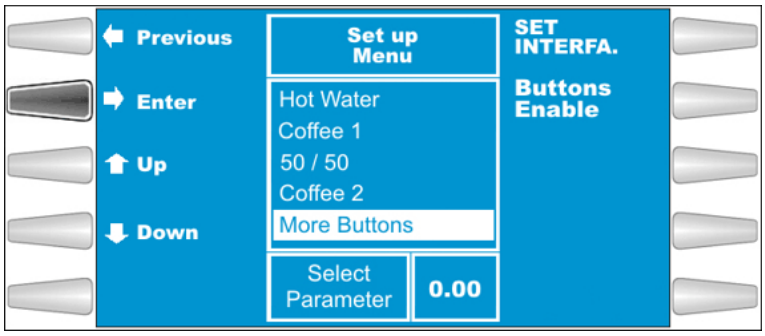
1. While in the Set-Up mode, select the **SET INTERFACE** option on the screen.



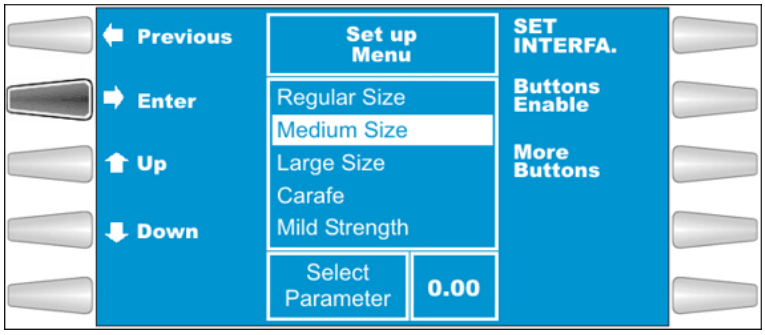
2. Select the **BUTTONS ENABLE** option.



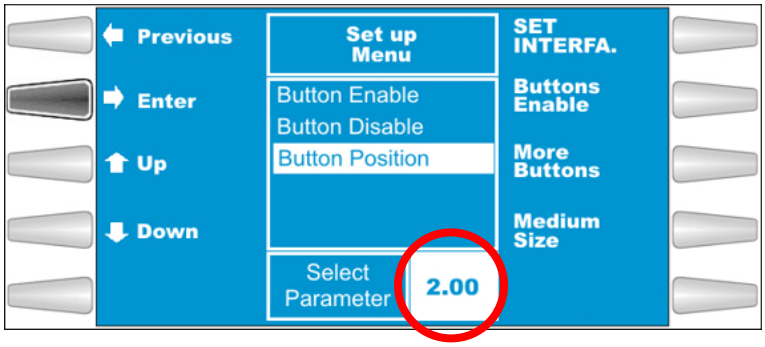
3. Scroll to and select the **MORE BUTTONS** option.



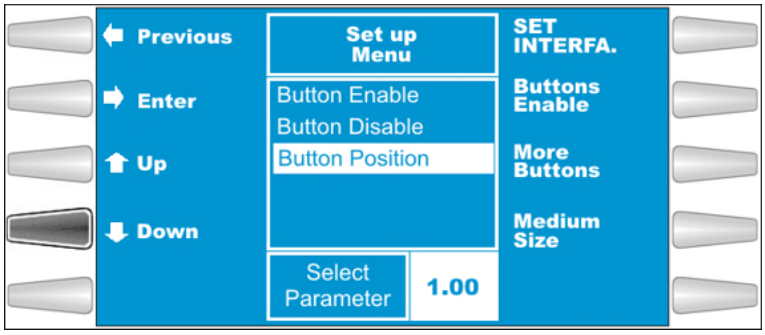
4. Select the cup size that you want to move. In this example, the **Medium Size** will be used.



5. Select the "**BUTTON POSITION**" option. With the factory default settings, the Medium Cup size is set at position 2.



6. Press the **DOWN** button to change it to position 1. Conversely, you can press the **UP** button to change it to position 3.



NOTE: Moving the Medium Cup size to position 1 causes the Small Cup size that previously occupied this position to assume position 2. Moving a cup size to another position causes it to swap positions with the one to which it is moved.

7. Once done, press the **ENTER** button to save your changes.

NOTE: The default cup size is **always the regular cup size** (the cup size that is set for **position 1**). The only way to change this is to either adjust the settings for the regular cup size, or to move a different cup size into position 1.

Set Default Cup Size & Strength

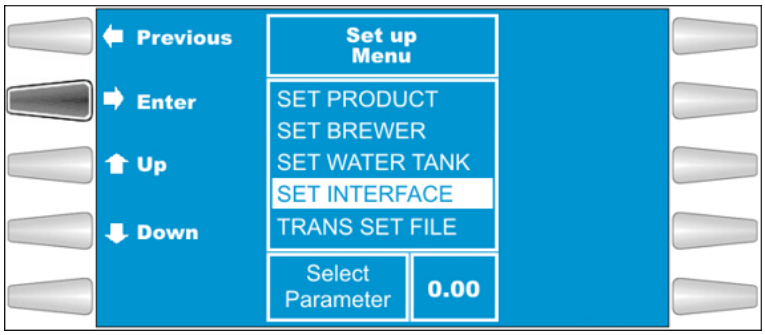
This feature allows you to set a default cup size and coffee strength for the machine. By setting these defaults, if you disable all of the cup sizes and/or strengths, the cup size and/or strength selection screens will be bypassed and will not appear during the user's beverage selection process.

To set the default cup size:

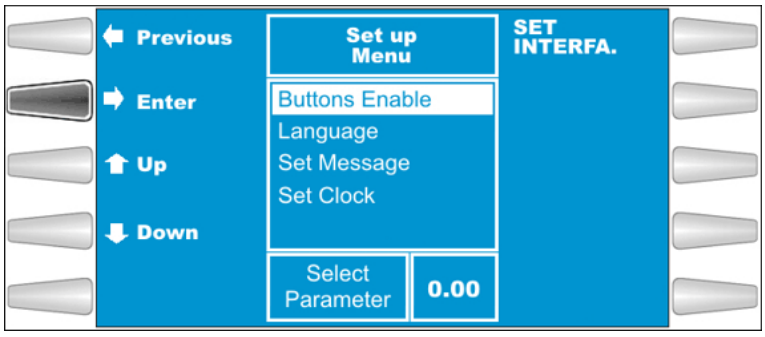
The default cup size is **always the regular cup size** (the cup size that is set for **position 1**). The only way to change this is to either adjust the settings for the regular cup size, or to move a different cup size into position 1 (see *"Moving Cup Size Button Position"*).

To set the default strength:

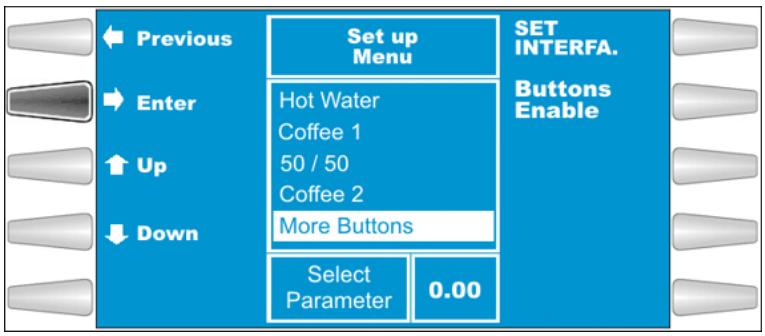
1. While in the Set-Up mode, select the **SET INTERFACE** option on the screen.



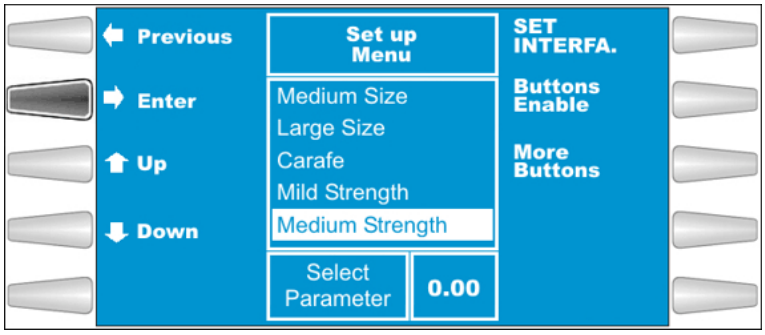
2. Select the **BUTTONS ENABLE** option.



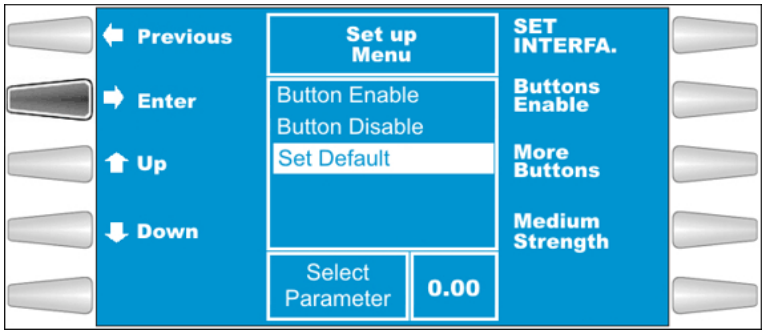
3. Scroll to and select the **MORE BUTTONS** option.



4. Scroll to and select the strength that you want to set as your default. In this example, the Medium Strength setting will be used.



5. Select the Set Default option and press "**Enter**" to set this strength as the default strength.



6. The screen then automatically reverts to the previous screen.

7. While in this menu, you must also disable all three of the cup sizes and/or strengths if you want to bypass the cup size and/or strength selection screens during the beverage selection process.

Setting the Clock

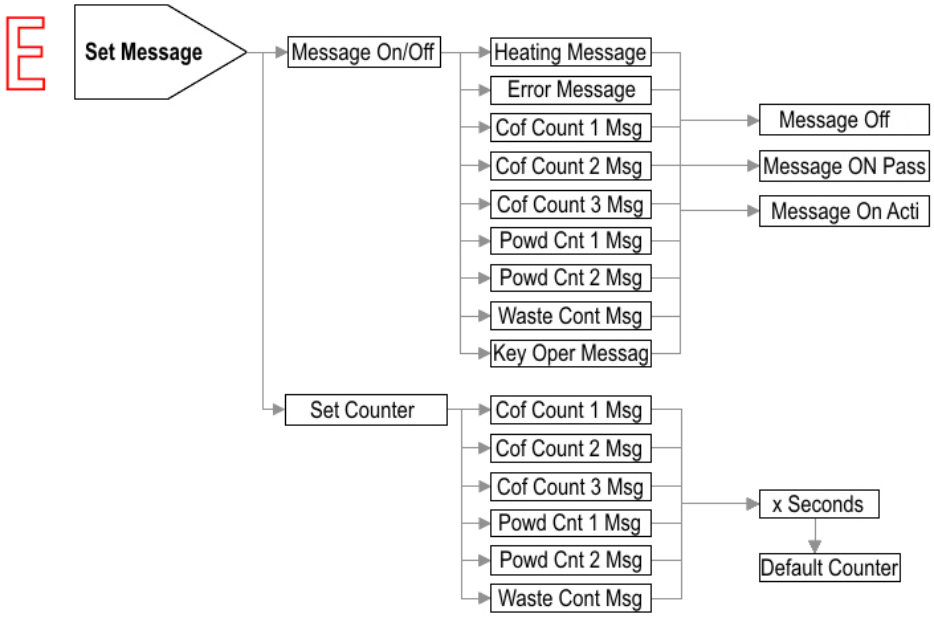
The Eccellenza Café is equipped with an internal clock that **must be set** if you are using the Power Saving feature, or if a printer module is to be installed.

1. Enter the "**Set-Up**" Mode.
2. Scroll to and select the "**Set Interface**" menu and press "**Enter**".
3. Select the "**Set Clock**" option and press "**Enter**".
4. Select "**Set Day**" and set the day, and press "**Enter**".
5. Select "**Set Month**" and set the month and press "**Enter**".
6. Select "**Set Year**" and set the year and press "**Enter**".
7. Select "**Set Hour**" and set the hour and press "**Enter**".
8. Select "**Set Minutes**" and set the minutes and press "**Enter**".

Set Message Menu

Settings Accessed in this Menu

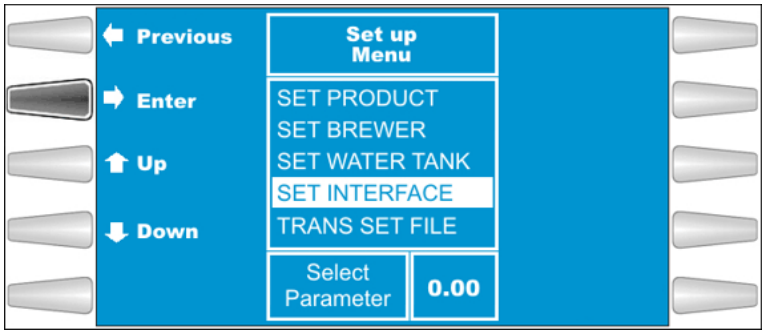
Enable/Disable Messages
Setting Message Timers



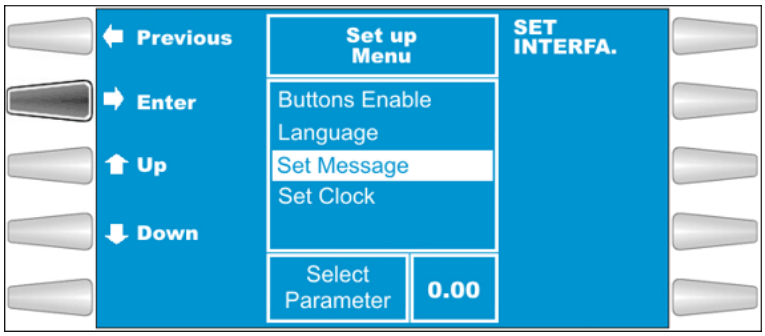
*While in Set-Up, use the **"Up"** or **"Down"** arrows to scroll through the available options, press **"Enter"** to select and advance one level, or press **"Previous"** to go back one level.*

Message Settings

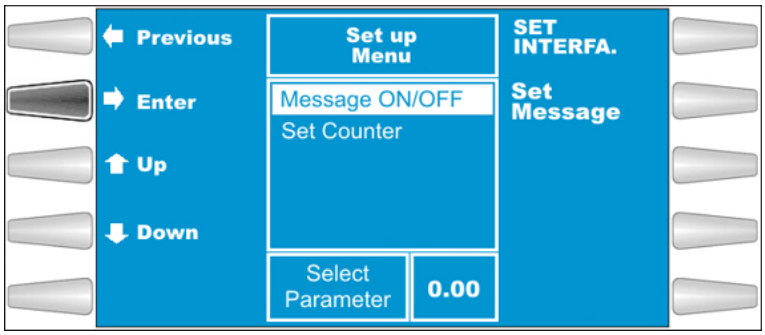
1. While in the Set-Up mode, go to the **SET INTERFACE** menu and press the **ENTER** button to access this menu.



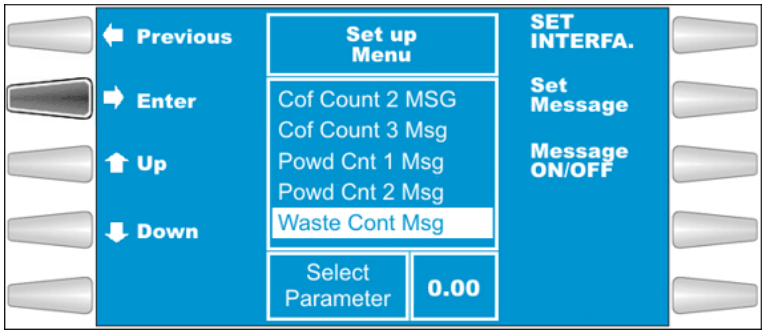
2. Scroll down to the "**SET MESSAGE**" menu and press the "**ENTER**" button.



3. The LCD will display the "**MESSAGE ON / OFF**" option. Press the "**ENTER**" button to access this menu.



4. Select the message that needs to be adjusted and press the "**ENTER**" button.



5. Select one of the following options for the message:

   Message OFF – No message will appear.

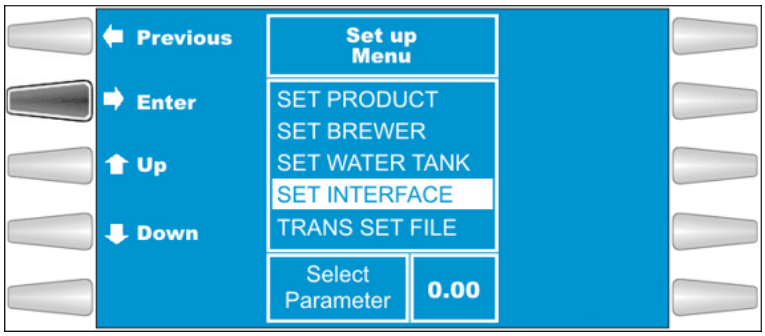
   Message ON Passive – The message will be displayed, but the unit will continue to function normally.

   Message ON Active – The message will be displayed and the unit will function in a limited capacity (or not at all) until the message is cleared.

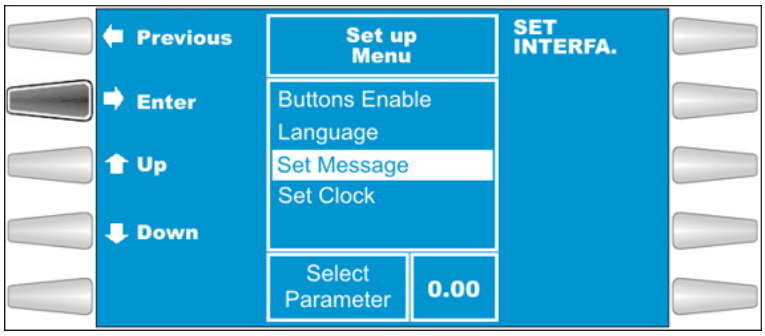
Setting the Message Counters

The message counters tell the machine when to display a message reminding the user that certain maintenance is required (for example, refilling product dispensers, emptying the waste container, etc.). This menu allows you to charge the frequency (timing) at which these reminder messages are displayed.

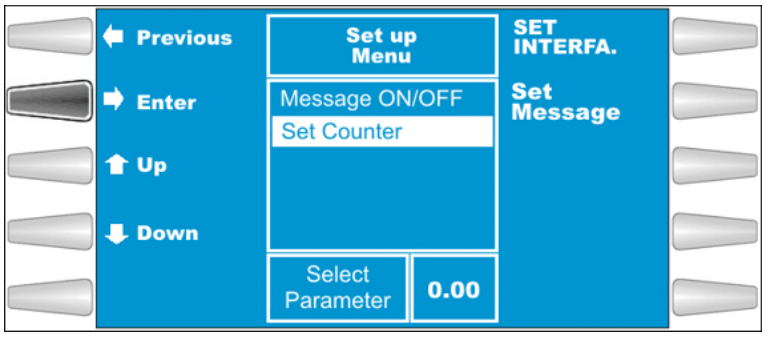
1. While in the Set-Up mode, go to the **SET INTERFACE** menu and press the **ENTER** button to access this menu.



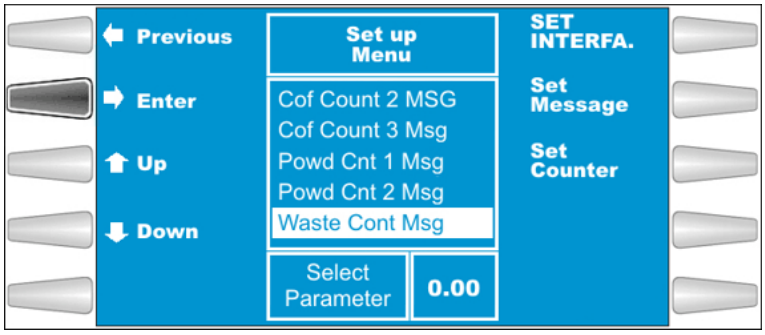
2. Scroll down to the "**SET MESSAGE**" menu and press the "**ENTER**" button.



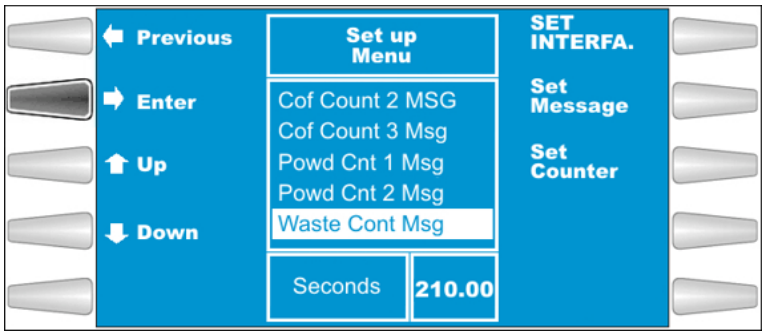
3. Scroll to the "**SET COUNTER**" menu and press the "**ENTER**" button.



4. Select the message that needs to be adjusted (in this case, the **"WASTE CONTAINER"** message) and press the "**ENTER**" button.



5. Increase or decrease the timing using the "**UP**" or "**DOWN**" buttons.



NOTE: While in this menu, you can reset all of the message counters to their default settings by pressing the **"DEFAULT COUNTERS"** button. Keep in mind that doing this clears any settings that you may have entered previously.

Waste Container Message Settings if Using a Waste Chute

The equipment comes factory set for use with the supplied waste container. Should a waste chute system (optional) be used with a different sized waste container, the timing for the **waste container message counter** must be set accordingly in the "**SET INTERFACE ► SET MESSAGE ► SET COUNTER**" menu.

For example, if a 15 liter (4 gallon) waste container is used with the waste chute system, the reminder message timing must be set to 630 seconds (see table below). After 630 total seconds of coffee being dispensed (from all hoppers combined), a reminder message appears on the screen advising that the waste container needs to be emptied.

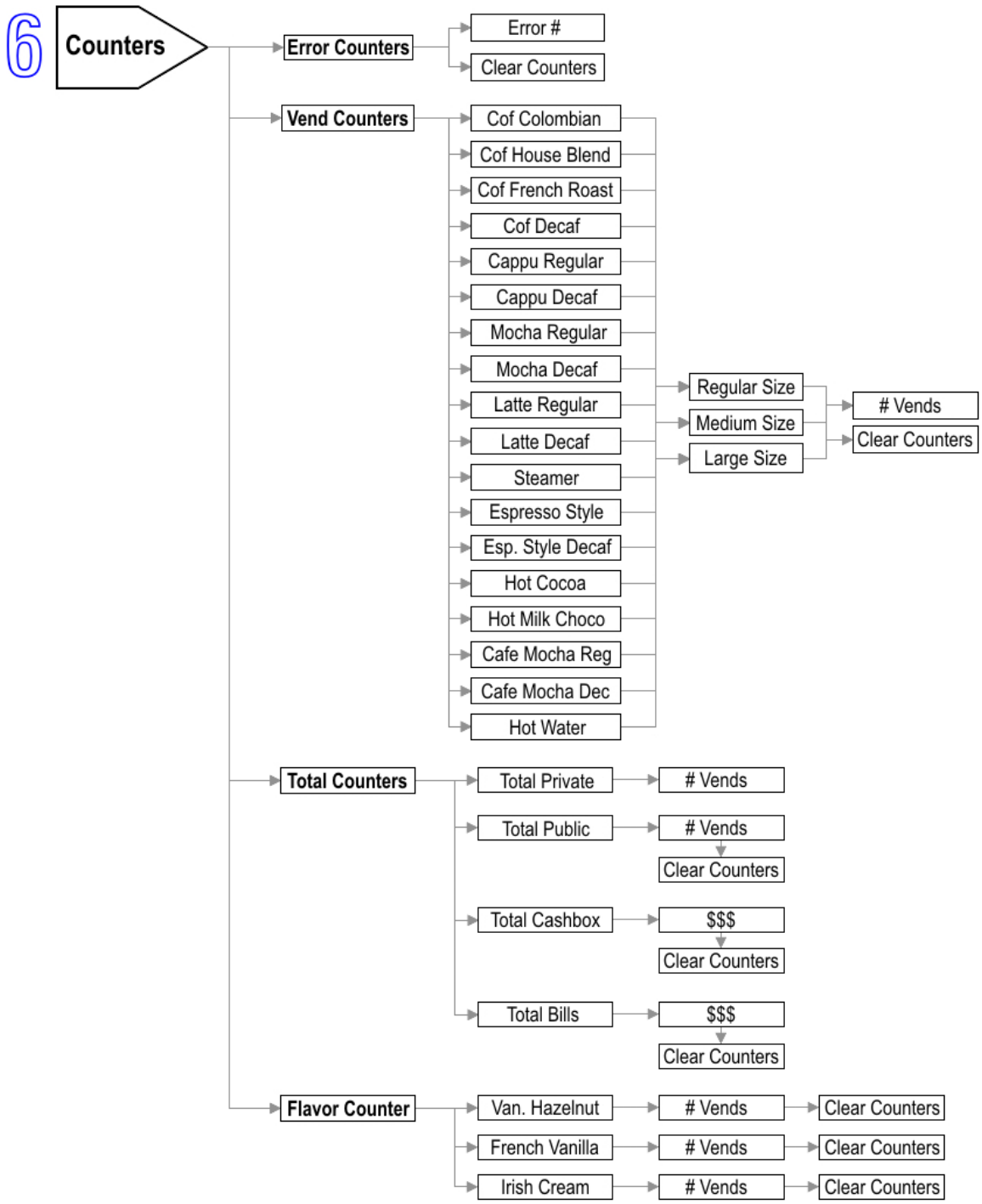
Use this table as a reference for the waste container message timing.

Size of Waste Container	**Message Counter Setting** (in seconds)
5 liter (1.3 gal)	***210 (standard container)***
7.5 liter (2 gal)	315
10 liter (2.6 gal)	420
12.5 liter (3.3 gal)	525
15 liter (4 gal)	630
17.5 liter (4.6 gal)	735
20 liter (5.3 gal)	840
22.5 liter (5.9 gal)	945
25 liter (6.6 gal)	1050
27.5 liter (7.3 gal)	1155
30 liter (7.9 gal)	1260
32.5 liter (8.6 gal)	1365
35 liter (9.2 gal)	1470
37.5 liter (9.9 gal)	1575
40 liter (10.6 gal)	1680
42.5 liter (11.2 gal)	1785
45 liter (11.9 gal)	1890
47.5 liter (12.5 gal)	1995
50 liter (13.2 gal)	2100

Counters Menu

Settings Accessed in this Menu

Error Counters
Beverage Counters
Cash Counters
Resetting Counters



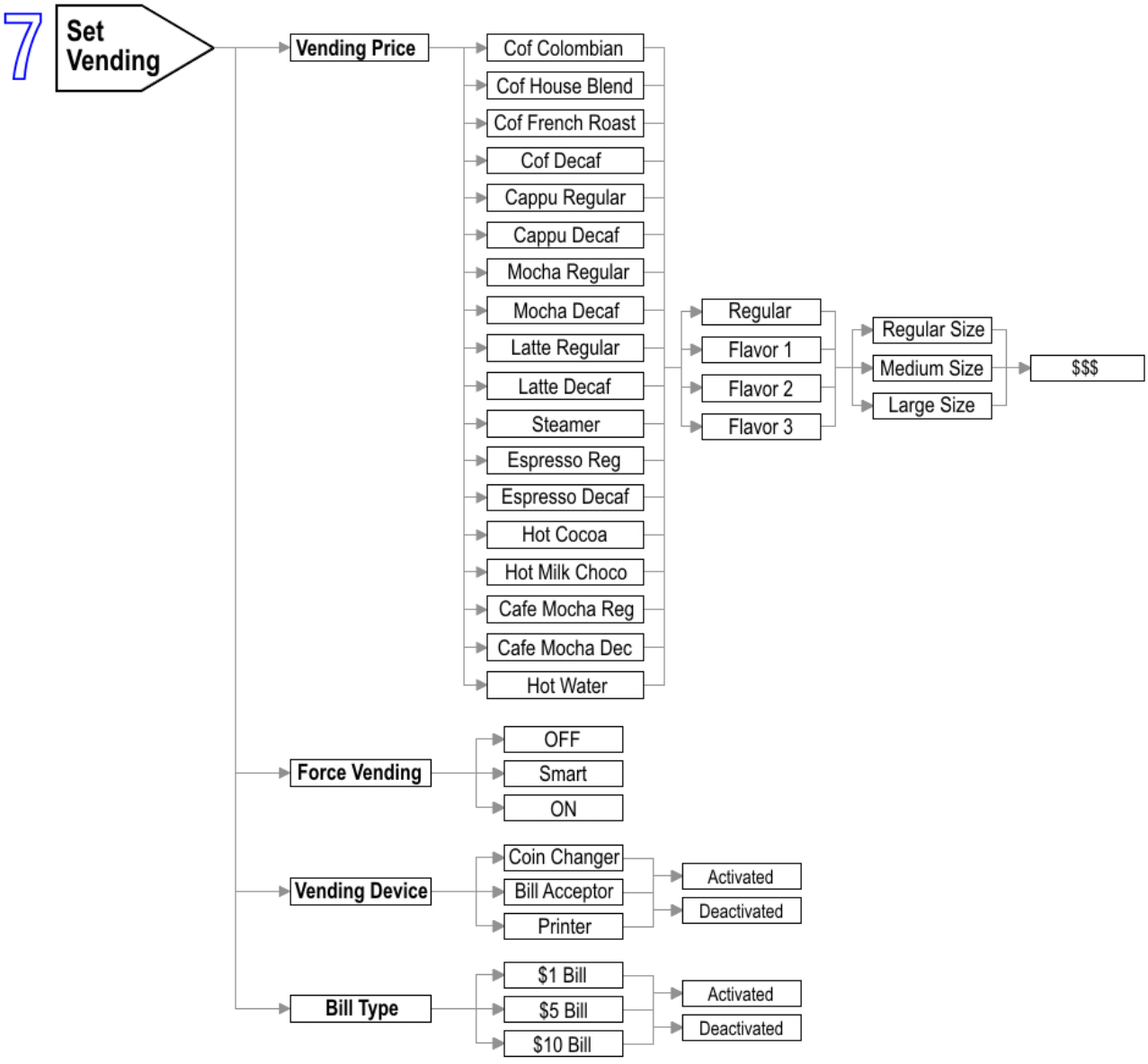
*While in Set-Up, use the **"Up"** or **"Down"** arrows to scroll through the available options, press **"Enter"** to select and advance one level, or press **"Previous"** to go back one level.*

Set Vending Menu

Settings Accessed in this Menu

Set Beverage Prices
Force Vending
Money System Type
Bill Denomination Setting

NOTE: This menu is **only visible** when the Eccellenza Café is set to **"Coin"** mode. It does not appear in "Free" mode.



*While in Set-Up, use the **"Up"** or **"Down"** arrows to scroll through the available options, press **"Enter"** to select and advance one level, or press **"Previous"** to go back one level.*

Secondary Settings

Throughout the programming section of this manual, you may notice certain secondary functions or settings in the equipment Set-Up that are not described in detail in this manual. A table with a quick description of these functions and settings is included to provide you with an idea as to what they control.

Description of Certain Functions or Settings	
Force Vending	When enabled, this feature prevents people from using the Eccellenza Café as a 'change maker'. This is usually done by inserting a $1 or $2 coin or paper bills, and then pressing the coin return button to have the machine dispense change in quarters. There are three different settings: • **OFF** - *the force vend feature is disabled and the unit will function normally.* • **SMART** - *the coin return feature of the changer is disabled only when a $1 or $2 coin is inserted.* • **ON** - *the coin return feature of the changer is completely disabled, regardless of what coins are inserted.*
Vending Device	This setting allows you to activate or deactivate the specific type of money system to be used. There are three different settings, all of which can be activated at the same time, if required. • **Coin Changer** • **Bill Acceptor** • **Cashless (or 'Printer' on older firmware)**
Bill Type	Should a bill acceptor be used on the Eccellenza Café, this setting allows you to program the denomination of the bills that are accepted or rejected by the equipment.

NOTE: It is recommended that you **do not alter these settings** if you don't fully understand their function. The factory settings provided by VKI have been thoroughly tested to provide the best results for products used in this equipment.

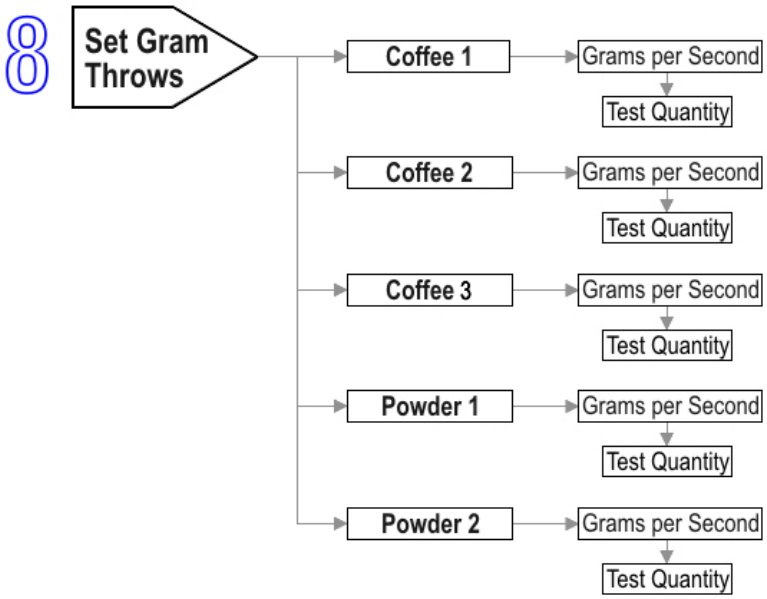
Set Gram Throws Menu

This menu allows you to set and test how many grams of a product (coffee or powder) are dispensed per second. Once the product 'Grams per Second' is set, the setting is applied globally for all beverages requiring this product (for all cup sizes and all strengths).

NOTE: To get the recommended '**Grams per Second**' setting for the coffee blend or powder type being used in the Eccellenza Café, you'll need to contact your product supplier.

Settings Accessed in this Menu

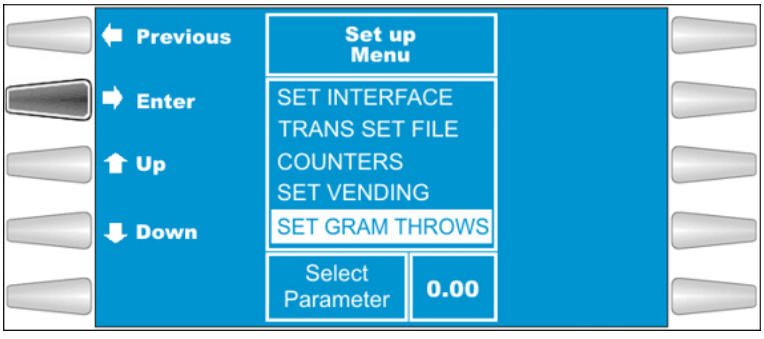
Set Gram Throws – Coffee
Set Gram Throws - Powder



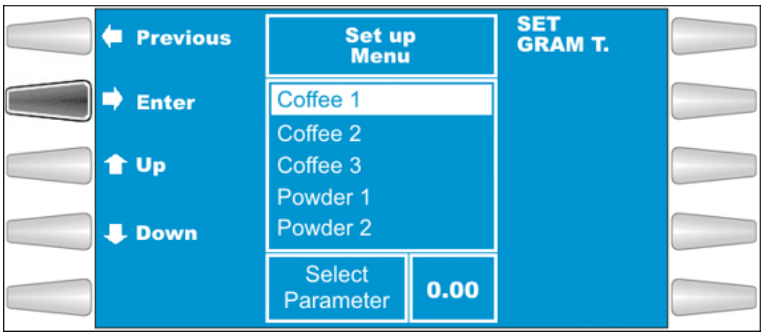
*While in Set-Up, use the **"Up"** or **"Down"** arrows to scroll through the available options, press the required option or press **"Enter"** to select and advance one level, or press **"Previous"** to go back one level.*

To set the gram throw for a coffee or powder product, first make certain the coffee bean dispensers and powder dispensers are full of the blend/product to be used, and that each dispenser has been primed. Once done, you can proceed to set the product 'Gram per Second' settings.

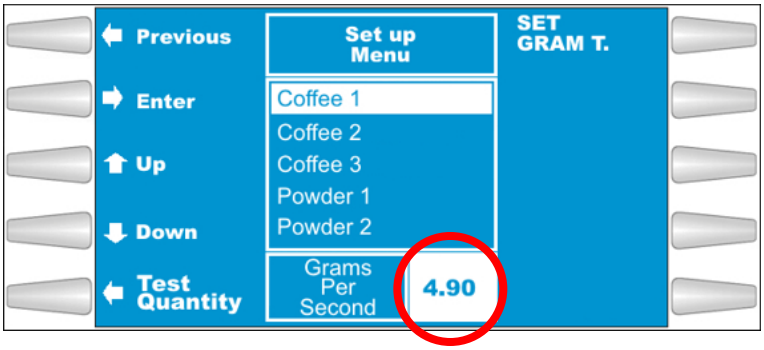
1. Scroll to the **SET GRAM THROWS** option and select it.



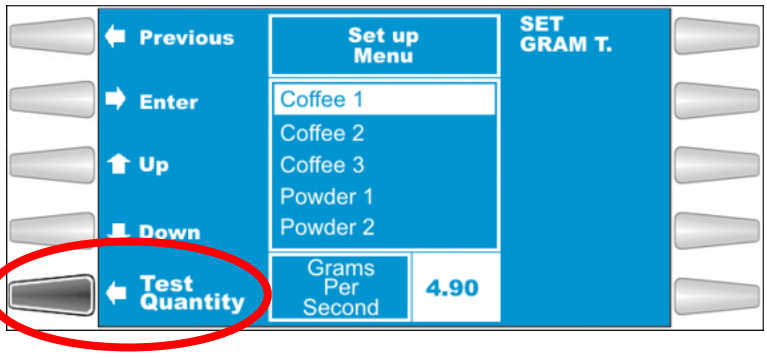
2. Select the product for which the gram throw is to be adjusted. In this example, **COFFEE 1** is used.



3. In this example, the 'Grams per Second' setting is at 4.90. This setting may not necessarily apply for the current blend used for **COFFEE 1**.

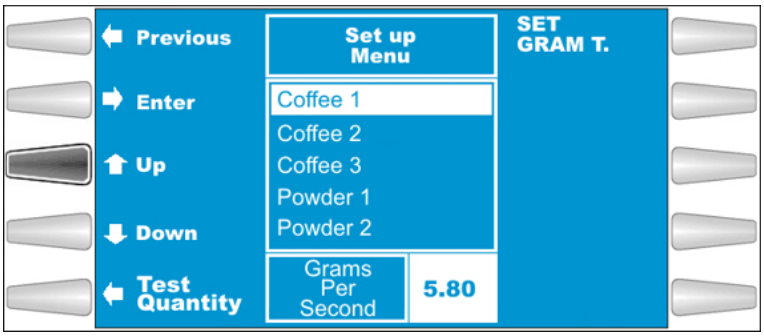


4. To determine the 'Grams per Second' setting for the current blend being used, you need to manually dispense weigh the amount of coffee that is dispensed in one second. Press the "**Test Quantity**" button and the machine will dispense and grind one seconds worth of **COFFEE 1** product.



5. Weigh the coffee and write down how many grams were dispensed.
6. Repeat this process several more time (should be done at least five times) and write down how many grams were dispensed.
7. Take the average of the quantities dispensed, and use that number as you gram throw setting for **COFFEE 1**. For this example, we'll assume that the average gram throw per second is 5.8 grams.

8. Using the **UP** button, increase the gram throw setting for **COFFEE 1** to 5.80.



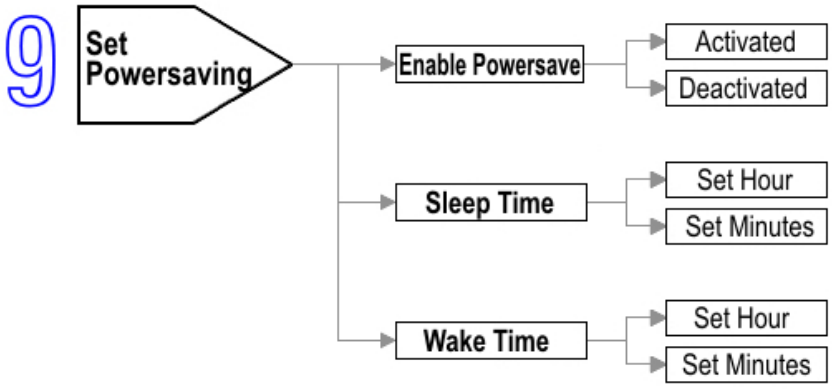
9. Based on the 'Grams per Second' setting that you just entered, all of the beverages using **COFFEE 1** will automatically be adjusted accordingly.

10. If necessary, repeat the process for the remaining products.

NOTE: You can also increase or decrease each product setting individually in the "**Set Product**" menu. Note, however, that the settings in the "**Set Product**" menu are in grams (not seconds) and can only be increased or decreased in increments of 1 gram.

Set Powersaving Mode

This menu allows you to set the machine to deactivate the heating element for a predetermined time every day to reduce energy consumption.



NOTE: To use the Powersaving feature, the machine's internal clock must first be set (*see page 54*).

To set this feature;

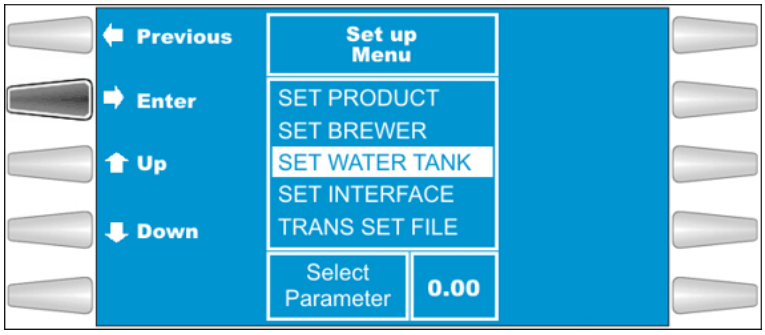
1. Enter the machine set-up, scroll to the "**Set Powersaving**" menu and select it.
2. Select the "**Enable Powersave**" option and then select "**Activated**" to enable it.
3. Select the "**Sleep Time**" option. The "Sleep Time" option allows you to set the time of the day when the machine will go into Powersaving mode.
4. Select "**Set Hour**" to set the hour (**1-24**) and press "**Enter**".
5. Select "**Set Minutes**" to set the minutes (**0-59**) and press "**Enter**".
6. Press the "**Previous**" button and select the "**Wake Time**" option. The "Wake Time" option allows you to set the time of the day when the machine will exit the Powersaving mode.
7. Select "**Set Hour**" to set the hour (**1-24**) and press "**Enter**".
8. Select "**Set Minutes**" to set the minutes (**0-59**) and press "**Enter**".

NOTE: When the machine exits the Powersaving mode (Wake Time), it may require up to 30 minutes to reheat the water to proper brewing temperature. Allow for this reheating time when setting the "Wake Time" for this feature.

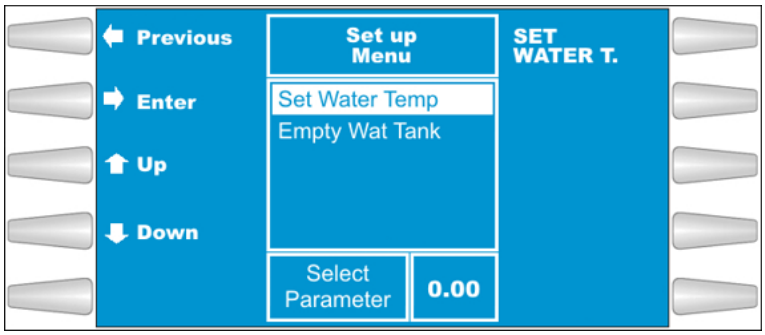
NOTE: A message appears on the screen advising the user when the machine is in Powersaving mode. Should a selection then be initiated, the machine will exit the Powersaving mode and start heating the water. Once it has exited Powersaving mode, it does not automatically re-activate the Powersaving mode.

Water Tank Temperature Setting

1. While in the Set-Up mode, scroll to the **SET WATER TANK** option and press **ENTER** to access this menu.



2. The screen will display the following:



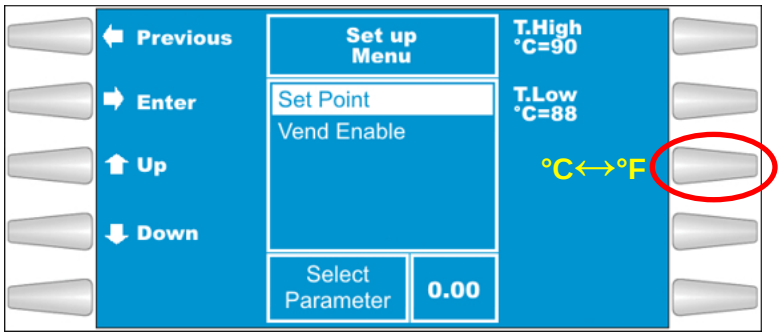
The **SET WATER TANK** menu contains the following options:

Set Water Temp – *adjust temperature of water tank*
Empty Wat Tank – *empty the water tank to the valve level*

3. Scroll the **"Set Water Temp"** option using the **UP** or **DOWN** button, and press enter to access it.

4. The following screen will be displayed.

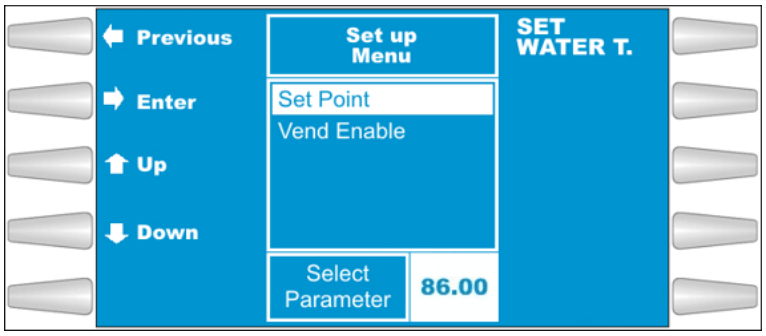
*Pressing the **third button on the right side** toggles the temperature between °C and °F.*



This menu contains the following options:

Set Point – *the preset temperature for the water tank*
Vend Enable – *the minimum temperature at which the machine will brew a beverage.*

5. Press the **ENTER** button to access the **SET POINT** menu. Once in this menu, increase or decrease the temperature by using the **UP** or **DOWN** buttons.

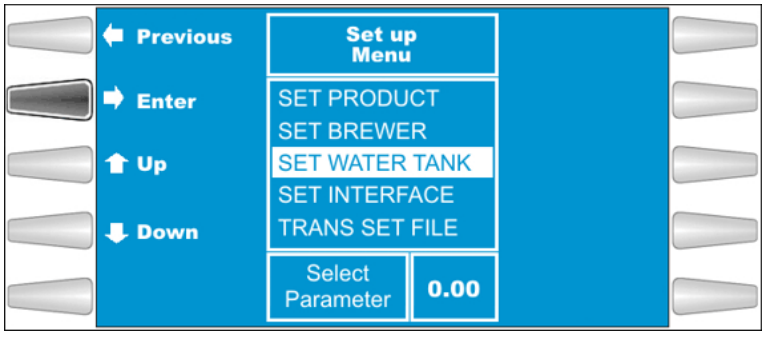


NOTE: Avoid setting the temperature higher than 90°C (194°F) as this may cause the dehydrated milk to coagulate in the whipper system and milk tubes.

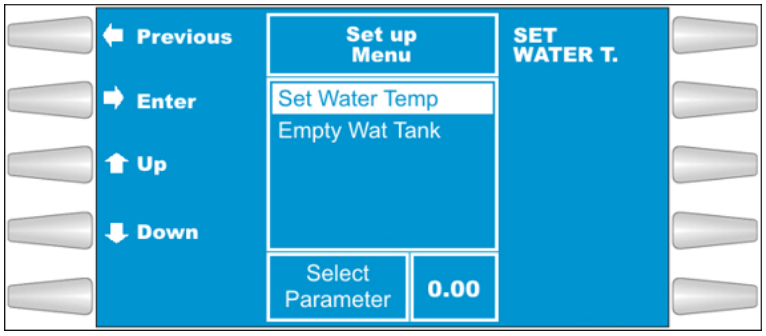
Empty Water Tank (to Valve Level)

This feature allows you to drain the water tank to the valve level using the hot water outlet valve. This is a particularly useful feature should you need to replace an outlet valve as it is not necessary to completely drain the water tank, leaving most of the hot water in the tank. This greatly reduces the time required to reheat the water once the tank is refilled.

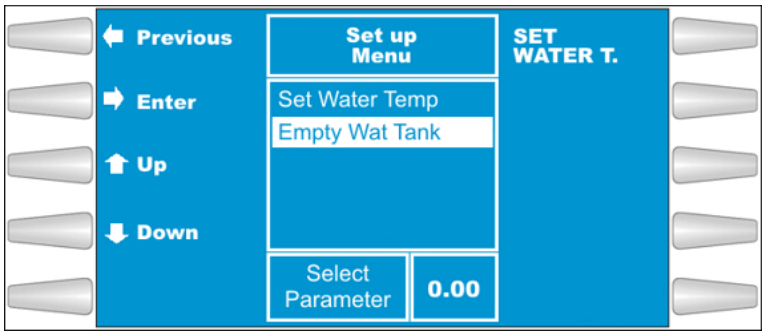
1. **Turn off the water supply to the machine**.
2. While in the Set-Up mode, scroll to the **SET WATER TANK** option and press **ENTER** to access this menu.



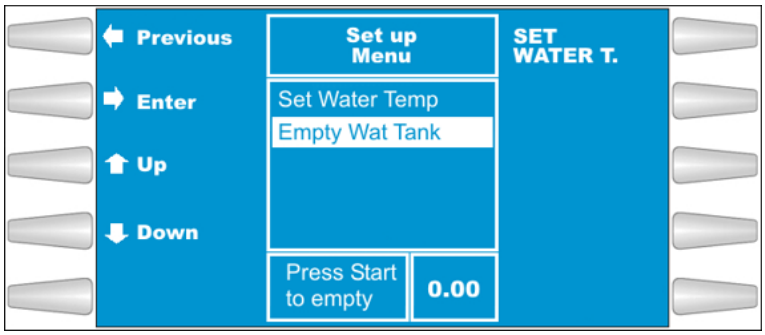
3. The screen will display the following:



4. Scroll the **"Empty Water Tank"** option using the **UP** or **DOWN** button, and press enter to access it.



5. The display will now prompt you to press "Start" to empty.



6. Press and hold the **"Start"** button to begin draining the tank. The hot water valve will open until the water has drained to the valve level. **Make sure you have a leak-proof container under the spout into which the water will be dispensed.** Once the water stops, release the "Start" button to shut the outlet valve.
7. The outlet valve can now be removed. Consult the ***Eccellenza Café Service Manual*** for detailed valve removal instructions.

WARNING: Water being dispensed by the hot water valve or any residual water remaining behind a valve as it is removed may be extremely hot and can cause severe burns!

Rinse Cycles

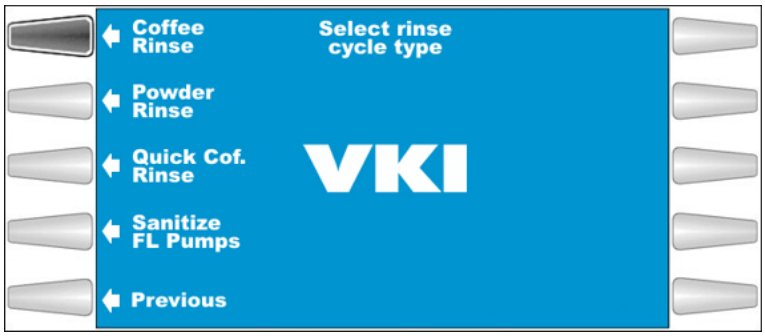
Brewer Rinse Cycle

WARNING: Make sure the waste container is under the brewer spout to catch the water coming from the brewer (throughout the complete rinse cycle).

1. Add VKI approved brewer cleaner to the brew chamber.
2. Press the "**RINSE CYCLE**" button on the control panel inside the front door.

To exit the rinse cycle if it was pressed accidentally, press the "**PREVIOUS**" button on the front display.

3. Select the type of rinse cycle required. For a brewer rinse, press the "**Coffee Rinse**" button on the front selection panel to begin the cycle.



To cancel the rinse cycle if it was pressed accidentally, switch OFF the machine using the main power switch at the rear.

a) The piston will move to the top of the cylinder, water will pour in, and the brewer will pause for about 5 minutes. During this time, the cleaner breaks down all the oils and stains that have accumulated in the brewer.

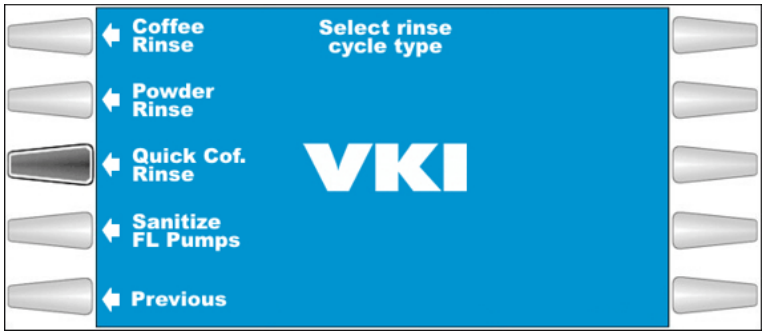
b) After the 5 minutes have elapsed, the brewer will cycle, dumping the cleaner into the waste container in the process. The brewer will then automatically cycle water seven consecutive times to rinse the cleaner from the brewer. After the rinse cycle is completed, the brewer will stop and the coffee maker will automatically exit the rinse mode.

c) After the rinse cycle is complete, brew a few cups of coffee to re-lubricate the brewer.

Quick Brewer Rinse Cycle

1. Press the "**RINSE CYCLE**" button on the control panel inside the front door.

2. Select the type of rinse cycle required. For a quick brewer rinse, press the "**Quick Cof. Rinse**" button on the front selection panel to begin the cycle.

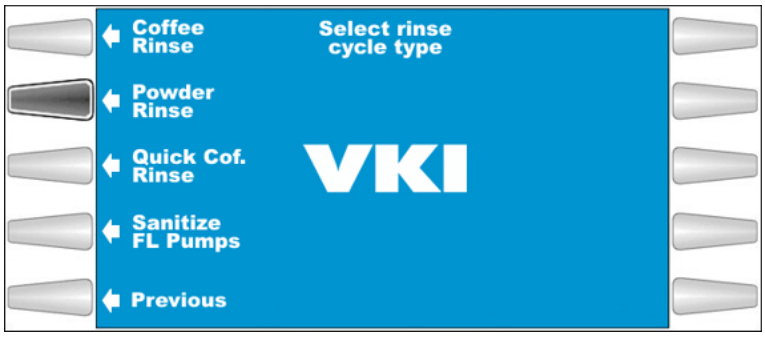


a) The machine will now basically go through the same motions as preparing a coffee beverage, however, only hot water will be dispensed into the brewer (without coffee grounds). Repeat this process, if necessary.

Powder (Whipper) Rinse Cycle

1. Press the "**RINSE CYCLE**" button on the control panel inside the front door.

2. Select the type of rinse cycle required. For a whipper rinse, press the "**Powder Rinse**" button on the front selection panel to begin the cycle.



a) The machine will now dispense hot water through the whipper motor and tubing to rinse residual powder product that may have accumulated in the system. Repeat this process, if necessary.

Sanitize FL Pumps *(if applicable)*

Please refer to the "**Maintenance**" section of this manual for instructions on when and how to use this cycle.

Maintenance

To keep the Eccellenza Café running efficiently and at peak performance, the following maintenance procedures must be performed at their specified intervals. It is recommended that equipment maintenance be scheduled at a time that would be the least disruptive to your customers. Whenever possible, replace the components requiring maintenance with new or refurbished ones, and then refurbish the older components at your shop.

WARNING: Never use ammonia based cleaners on any machine surface as the surface will become discolored and/or damaged permanently. Use only mild cleaning products, such as dish soap.

Daily

- **Empty the Drip Tray** – *empty the contents of the drip tray and rinse the tray and grill under clean running water.*
- **Empty the Waste Bin** – *empty the contents of the waste bin.*
- **Empty the Pan Tray** – *empty the pan tray and rinse the tray under clean running water.*
- **Refill the Coffee Hoppers, Powder Hoppers** – *top off the coffee and powder hoppers, and reset the product counters.*
- **Replace the flavor bottles *(if applicable)* -** *replace the flavor bottles if the flavor levels are low.*
- **Perform a Whipper Rinse Cycle** – *this should be done immediately after refilling the powder hoppers to flush any product that may have fallen into the whipper.*
- **Wipe Exterior and Countertop** – *using the clean towel, wipe any coffee grounds and spills from the exterior of the machine and the countertop.*

Weekly

- **Wipe Interior Walls and Door** - *using the clean towel, wipe any coffee grounds and spills from the interior of the machine and the front door.*
- **Perform a Brewer Quick Rinse Cycle** – *for the weekly Brewer Quick Rinse cycle, it is not necessary to use any brewer cleaner. Simply flushing the system with the hot water will help to keep it clean.*
- **Clean the Brew Chamber** – *the brew chamber should be removed and thoroughly rinsed under warm running water.*
- **Clean the Grinder Spout** – *coffee grounds will accumulate in the grinder spout opening due to static electricity and moisture from the brewer. The grounds need to be removed or the grinder may jam. With the brew chamber removed, use a plastic stir stick to delicately remove any coffee accumulation from around the inner edge of the grinder spout.*

Monthly

- **Perform a Brewer Rinse Cycle** – *the full Brewer Rinse cycle requires the use of brewer cleaner to remove oils and stains from the brewer.*
- **Clean the Brewer Filter Screen** – *to minimize servicing time, replace the filter screen with one that has already been cleaned, then clean the stained filter screen at the shop and use it the next time a filter screen replacement is required.*
- **Clean the Whipper System** – *disassemble the whipper system and clean the components with hot water.*
    - ***NOTE**: When re-assembling the whipper components, always add some Lubrifilm lubricant to the base of the shaft in the area where the whipper base gasket is located.*
- **Clean Hoses and Spouts** – *clean the exterior of all the product hoses and spouts with a wet towel.*
- **Thoroughly Clean the Interior** – *clean the interior walls, base and components with a clean wet towel.*

Every 6-12 Months

- **Clean the Coffee and Powder Hoppers** – *the hoppers should be emptied of product and given a thorough cleaning to remove stains and oils that may have accumulated inside them.*
- **Delime the Water Tank** - *to minimize servicing time, replace the water tank with a tank that has already been delimed, then clean the removed tank at the shop and use it the next time a tank replacement is required.*
- **Clean the Outlet Valves** - *to minimize servicing time, replace the outlet valves with valves that have already been cleaned, then clean the removed valves at the shop and use them the next time a valve replacement is required.*
- **Replace the Water Filter** – *the water filter should be replaced at least once a year, or when the water flow rate through the filter has decreased. This is an indication that the filter is starting to clog.*

Sanitization – Milk System

Should the Eccellenza Café's milk system require sanitization, all of the following components must be removed and soaked in a sanitizing solution for 30 minutes.

- Drip tray & grill
- Brewer spout
- Spout Support Plate (complete assembly) – this includes the milk spout, hot water spout, and flavor spouts
- Coffee hose
- Milk hose
- Hot water hose
- Brew chamber assembly
- Brewer screen
- Brewer (with screen removed)
- Whipper hose
- Whipper parts

NOTE: When ready for use, the end-use concentration of all quaternary chemicals in the solution is not to exceed 200ppm of active quaternary compound.

To perform a sanitization of the machine components that have an impact on the milk system, a large leak-proof container, a spray bottle and **SC Johnson J-512** sanitizer are required.

1. Fill the leak-proof container with a mixture of water and sanitizer – the mixture is **2ml of sanitizer per liter of water**.

2. Remove the components identified above from the machine.

3. Place them inside the container with the sanitizing solution. Let them soak for 5 minutes.

4. While the components soak, fill a spray bottle with the sanitizing solution (2ml sanitizer per liter of water).

5. Lightly spray the solution to the exterior of the machine, the interior walls and interior of the front door, the whipper blade and base, and to the counter-top. Do not wipe away the solution – let it dry naturally.

6. After their 5 minute soak, remove the components from the leak-proof container and rinse them with clean warm water.

7. Re-install all of the components back into the machine.

Sanitization – Flavor Pumps and Tubes *(if applicable)*

Should the flavoring system ever require sanitization, the following procedure must be performed. Please note that **safety goggles and latex gloves** must be worn at all times throughout this procedure.

NOTE: When ready for use, the end-use concentration of all quaternary chemicals in the solution is not to exceed 200ppm of active quaternary compound.

1. Remove the disposable flavor bottles from their supports.
2. Discard the old flavor bottles and their contents. These bottles must never be re-used for any purpose!
3. Fill a spray bottle with a solution of J-512 Sanitizer and clean water (2ml of sanitizer per liter of water) and thoroughly spray the outside of the flavor tubes (bottle side) with the sanitizing solution. Do not wipe the solution.
4. Fill three empty and clean bottles (minimum 250 ml) with S.C. Johnson J-512 Sanitizer (2ml of S.C. Johnson J-512 Sanitizer per one liter of water). Fill the remainder of the bottles with clean water (up to the neck of the bottles).

NOTE: If three empty flavor bottles are not available, you can use a clean one liter container (with 2ml of sanitizer per one liter of clean water). Insert all three inlet flavor tubes into this one container of sanitizing solution.

5. Place the bottles onto their supports and insert the respective tubing into each of the bottles.
6. Place a leak-proof container (one liter capacity) directly underneath the dispensing spouts.
7. Press the "**Rinse Cycle**" button on the inside of the front door.
8. Press "**Sanitize FL Pumps**" on the front selection panel to activate the automated sanitizing procedure.
    a. All three flavor pumps will automatically cycle for three seconds, and then pause for approximately 15 seconds, allowing the sanitizing solution to do its job. This cycle is repeated **eight times**.
    b. After this stage of the cycle is finished, the display will show "**Press Start When Ready**". Prior to pressing Start, remove the bottles with the sanitizing solution and replace them with clean bottles containing potable water.
    c. Press "Start" and the eight cleaning cycles will repeat (the flavor pumps will cycle for three seconds, and then pause for 15 seconds). This stage of the cycle purges the sanitizing solution from the flavor tubes.

d. After this stage is finished, the display will show "**Press Start When Ready**". Prior to pressing Start, remove the bottles, leaving the flavor tubes disconnected.

e. Press "Start" and three cleaning cycles will commence - the flavor pumps will cycle for three seconds, and then pause for 15 seconds, purging the water from the tubes.

9. Once the cycle is completed, exit the rinse cycle mode by pressing on the "**Rinse Cycle**" button inside the door.

10. Install new flavor bottles onto their supports and connect the respective tubing to each of the flavor bottles.

11. Prime each of the pumps to fill the tubes with flavoring.

12. Fill a spray bottle with the sanitizing solution (2ml sanitizer per liter of water).

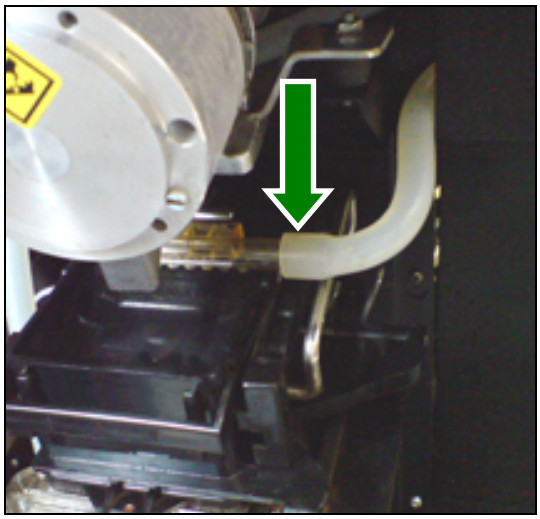
13. Remove the cup stand, the carafe tray and their grills and thoroughly spray each of them with clean sanitizing solution. Allow them to air dry – do not rinse and do not wipe.

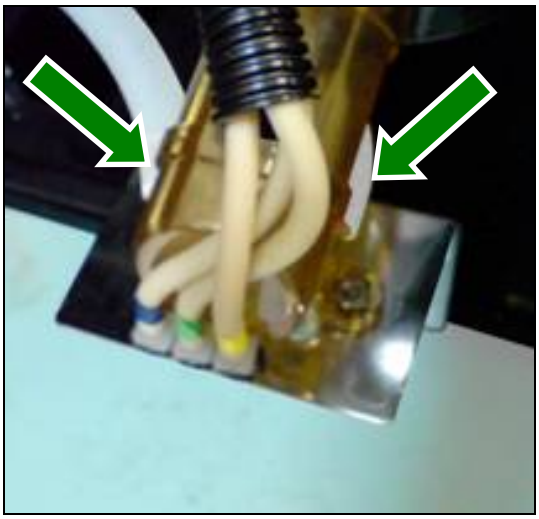
14. Thoroughly spray the spout support plate and pump spouts (at the dispensing area) with the sanitizing solution. Allow it to air dry – do not rinse and do not wipe.

15. Thoroughly spray sanitizing solution onto the door shelf and lower wall on the inside of the door, as well as the complete dispensing area on the outside of the door. Allow it to air dry – do not rinse and do not wipe.

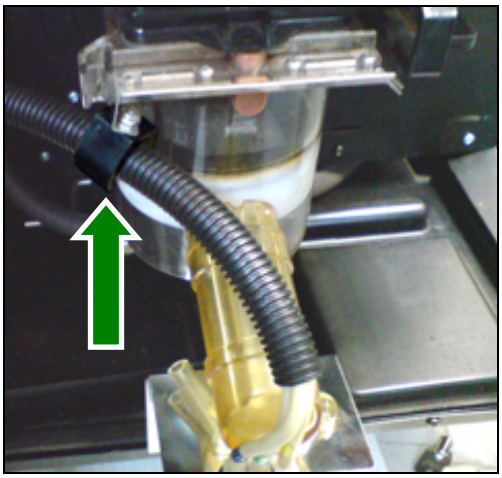
Removing the Brewer

1. Open the front door of the machine, and remove the waste bin.
2. Disconnect the hose from the brewer, and disconnect the powder and hot water hoses from the spout support.



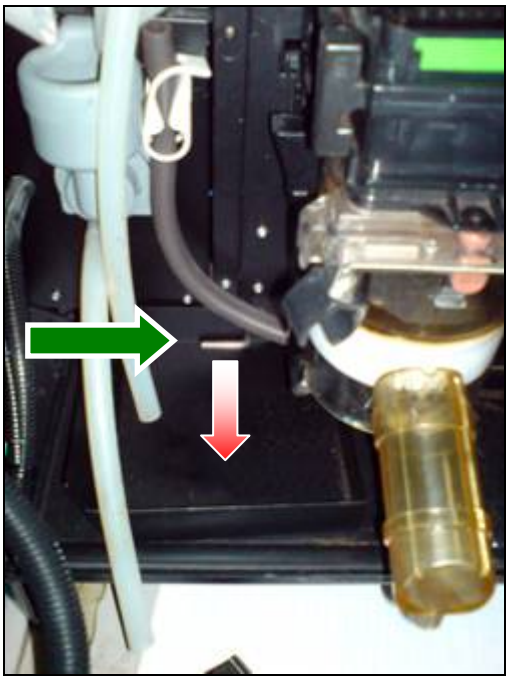


3. Remove the flavor tubes (convoluted tubing) from the clip on the brewer.



4. While lifting the brewer slightly, press down on the top of the spout support plate and pull it towards the front until it clears the brewer spout and can be removed.

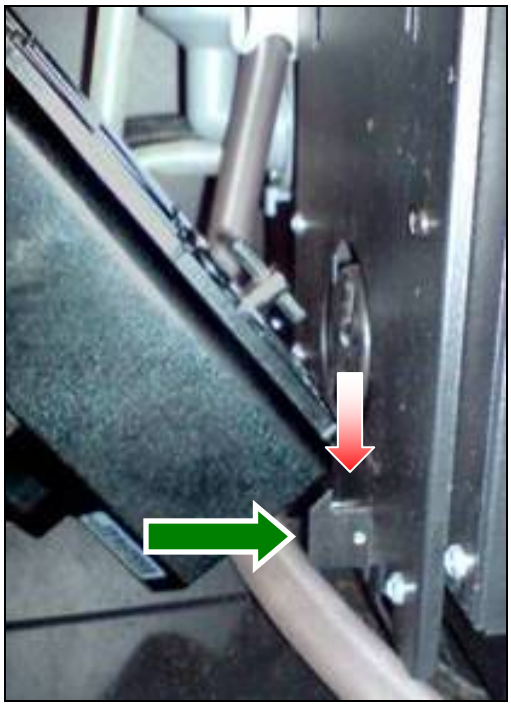
5. Press down on the brewer release latch and pull the top of the brewer forward to release it.



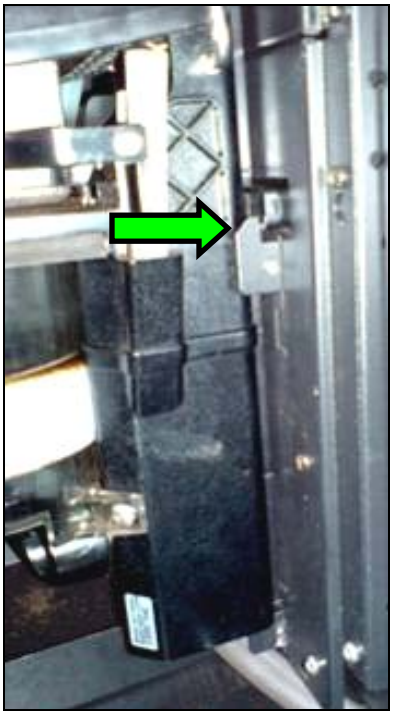
6. Remove the brewer.

Installing the Brewer

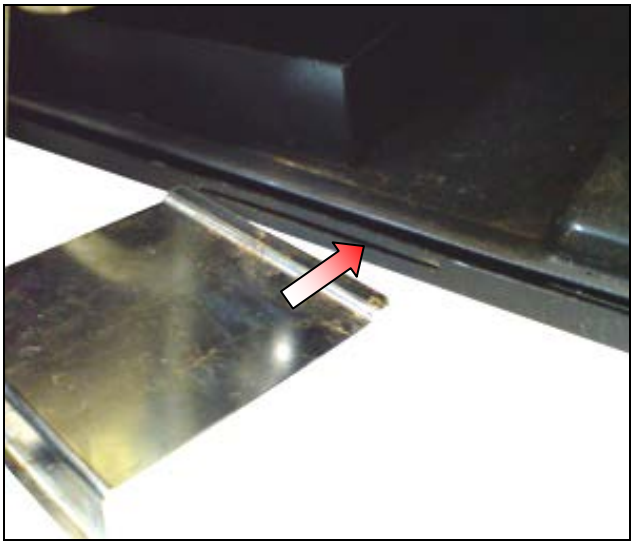
1. Make certain that the brewer pin is properly aligned with the brewer motor coupling. If it's not aligned, use the optional brewer crank tool to adjust the brewer pin.
2. Sit the brewer onto the two lower latches.



3. Push the top of the brewer towards the rear, making certain the brewer pin engages properly into the brewer motor coupling. Once coupled, push the top of the brewer towards the rear until it engages with the two upper latches. If done properly, the brewer will now be locked in place.

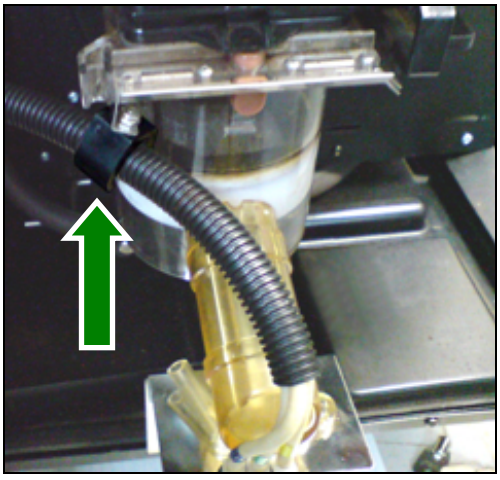


4. Insert the bottom of the spout support bracket into the slit on the front of the base.



5. While lifting the brewer, tilt the spout bracket upwards and to the back until it clears the brewer spout. If done properly, the brewer spout will enter the hole on the spout support plate and secure it in place.

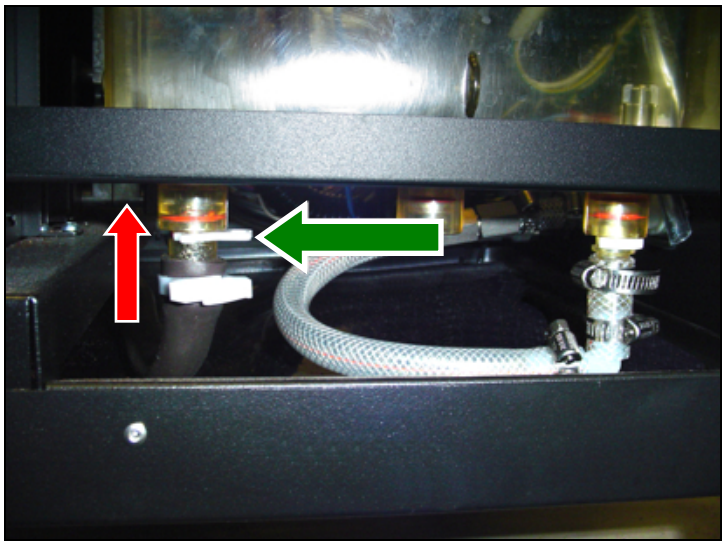
6. Reconnect the powder and hot water hoses to the spout support.
7. Insert the flavor tubes (convoluted tubing) into the clip on the brewer.



8. Reconnect the brewer hose.

Draining the Water Tank

1. Remove the right side panel.
2. Remove the locking clip at the top of the drain fitting (located underneath the water tank), and push the fitting upwards to open it.



3. From the front of the machine, remove the drain hose from its clip (just beside the whipper bowl).

4. Place the hose inside a waterproof container and open the white clamp at the end of the hose. Water will start draining into the container. ***Use caution - the water may be extremely hot!***
5. Once emptied, close the clamp at the end of the hose and hook it onto its clip beside the whipper bowl.
6. Pull the water tank drain fitting down to close it and re-install the small white clip onto the drain fitting to lock it closed.
7. Re-install the right side panel onto the machine.

Error Messages

MESSAGE DISPLAYED	CAUSE	POSSIBLE REMEDIES
Brewer Error	An error has been detected with the brewer.	• Verify the brewer motor wiring. • The brewer may be jammed. Repair or replace the brewer. • The brewer motor may be jammed. Repair or replace the brewer motor.
Brewer Home Error. Press Start to find home	The brewer is not in the home or starting position.	• Press the "**START**" button to cycle the brewer. • The home switch may be defective or needs to be re-adjusted or cleaned. • An electrical connection to the brewer home switch is faulty. • The brewer brake may not be working properly. Clean the brake or replace the brewer motor.
Button Error	An error has been detected with one of the selection buttons.	• A selection button may be stuck in the pressed position. Try to loosen the jammed button.
Call Key Operator	The cashbox in the changer unit is full (***more than $220***).	• Empty the cashbox and reset the Key Operator message.
Can Communic. Error	A communication error is present between the control board and expansion board.	• Verify wiring connections to the expansion board, control board, LCD display and button boards. • The expansion board may need to be replaced.
Change Printer Paper	The paper roll is spent.	• Replace the paper roll.
Check Water Level Probes	The water tank is overfilling.	• Clean the water level probes. • The water temperature may be too high – lower the temperature. • Inlet valve may be leaking – replace inlet valve.
Cup Tray Overflow Error	The cup tray on the front of the door has overfilled.	• Remove and empty the contents of the cup tray.
Expansion Board Error	An error has been detected with the expansion board.	• Verify the wiring connections to the expansion display. • Replace the expansion board.
Factory Data Error	The Factory Settings file you are transferring is corrupt.	• Get an updated Factory Settings file.

MESSAGE DISPLAYED	CAUSE	POSSIBLE REMEDIES
Factory Settings Version Error	The version of Factory Settings is not compatible with the machine model.	• Load the proper version of Factory Settings.
Filling Water Tank	Water tank is filling	• Normal operating message and does not indicate an error.
Finding Brewer Home	Brewer is cycling to find the home (starting) position.	• Normal operating message and does not indicate an error.
Heating Water	Water inside the hot water tank is heating	• Normal operating message and does not indicate an error.
LCD Error	An error has been detected with the LCD display.	• Verify the wiring connections to the LCD display. • Replace the LCD display.
Money System Error	The coin changer is not being detected.	• Verify the wiring connections at the control board and inside the changer unit. • Replace the defective coin changer.
Overflow Error	A water overflow has been detected.	• Empty and dry the overflow/cup tray. • Verify the water level probe adjustment. They may be set too high allowing too much water into the tank. • Water level probes may need to be cleaned. • Inlet valve may be leaking, constantly allowing water to enter the tank. Replace the inlet valve. • Water in the tank may be boiling. Lower the water temperature setting.
Overheat Error	The water tank is overheating.	• Check the temperature settings in the set-up. • The temperature probe may need to be replaced.
PnB not Detected	The control board is not being detected.	• The USB cable is not connected to the control board or the expansion board. Verify the connections.
Port J10 Not Detected	Wiring harness is disconnected from port 10 on the control board.	• Reconnect the wiring harness to port 10 on the control board.
Port J23 Not Detected	Wiring harness is disconnected from port 23 on the control board.	• Reconnect the wiring harness to port 23 on the control board.
Powersaving Mode – Press Start to Exit	The machine is in Powersaving Mode.	• Press the Start button to exit Powersaving Mode.

MESSAGE DISPLAYED	CAUSE	POSSIBLE REMEDIES
Press Start to Find Brewer Home	The brewer is not in the home (starting) position.	• Press the "**START**" button to cycle the brewer to the home position. • If the brewer cannot detect the home position, check the brewer home switch & wiring, the brewer motor, and the brewer.
Printer Error	The printer wiring is not connected.	• Connect the wiring to the printer module.
Printer Offline	The printer is connected but it is offline.	• Press the ON/OFF line button (power) on the printer.
SPI Eeprom Error	No communication to the options board.	• Check the wiring to the board. • Replace the options board.
Tank Not Heating Error	The hot water tank is not heating.	• Check the 15 amp fuse. • Reset the thermal cut-off switch. • Verify wiring to heater element. • Check heater element.
Temperature Probe Error	The electronic temperature probe is not working properly.	• Replace the temperature probe.
Verify Powder 1 Level	Powder 1 dispenser is low and required refilling.	• Refill the dispenser for powder 1. • Reset the "**Refill**" message for the **Powder 1** dispenser.
Verify Powder 2 Level	Powder 2 dispenser is low and required refilling.	• Refill the dispenser for powder 2. • Reset the "**Refill**" message for the **Powder 2** dispenser.
Verify Product Level 1	Coffee 1 dispenser is low and required refilling.	• Refill the dispenser for coffee 1. • Reset the "**Refill**" message for the **Coffee 1** dispenser.
Verify Product Level 2	Coffee 2 dispenser is low and required refilling.	• Refill the dispenser for coffee 2. • Reset the "**Refill**" message for the **Coffee 2** dispenser.
Verify Product Level 3	Coffee 3 dispenser is low and required refilling.	• Refill the dispenser for coffee 3. • Reset the "**Refill**" message for the **Coffee 3** dispenser.
Verify Waste Bin Level	Waste bin may be full.	• Empty the contents of the waste bin. • Reset the "Waste Bin" counter.

MESSAGE DISPLAYED	CAUSE	POSSIBLE REMEDIES
Water Source Error	Indicates a problem with the main water supply not getting to the water tank.	• At this point, the water tank is not full and this message has to be reset. To reset it, switch the power off and on. • If the problem persists, check all components on the water line (water filter, tubing, fittings, etc.). • Check inlet valve to make certain it is functioning properly. • In the case of a temporary disruption with the water supply, the coffee maker will reset itself after every hour.
Whipper Error	An error has been detected with the whipper.	• The whipper motor may be jammed. Clean the whipper assembly. • Verify wiring to the whipper assembly. • The whipper motor assembly may need to be replaced.